

# SUNDAY ROAST

2 Courses £24 | 3 Courses £27

## STARTERS

### SOUP OF THE DAY v

Homemade Soup of the Day Served with Warm Bread and Butter

### MUSSELS PUTTANESCA

Fresh Mussels Cooked in Classic Puttanesca Sauce  
Served with Warm Bread

### CHICKEN / CAULIFLOWER WINGS x4

Coated in Bourbon & Honey Glaze, Served with Peri-Peri Sauce

### MUSHROOM BRUSCHETTA VE

Wild Mushrooms Sautéed with Garlic, Marsala Wine and Vegan Cream

## MAIN COURSES

All Served with Seasonal Vegetables, Crispy Roast Potatoes, Yorkshire Pudding & Red Wine Jus

### TRADITIONAL BRITISH ROAST BEEF £3 SURCHARGE

Dry-Aged Beef Sirloin Slices Cooked to Perfection

### ROASTED SPRING CHICKEN SUPREME

With Sage Stuffing and Crispy Skin

### HONEY ROAST GAMMON

Served with Sage Stuffing

### MUSHROOM, TOFU & BEETROOT WELLINGTON VE

Rich Plant Based Twist on a Classic  
Sautéed Mushrooms, Herbed Tofu and Earthy Beetroot Wrapped in Golden Vegan Puff Pastry

## SIDES £4

Cauliflower Cheese | Pigs In Blankets | Skin-On Fries | Hand-Cut Triple-Cooked Chips  
Seasonal Vegetables | Mixed Salad | Mashed Potatoes | Halloumi Fries | Onion Rings

## DESSERTS

### CHOCOLATE TRUFFLE CAKE GF VE

Layers of Velvety Chocolate Cake with Silky Truffle Filling  
Topped with Rich and Smooth Ganache

### AFFOGATO GF V

Scoop of Vanilla Ice Cream, Topped with a Rich Shot of Freshly Brewed Espresso

### STICKY TOFFEE PUDDING v

Complemented by Candied Walnuts and Clotted Cream

### TRIPLE CHOCOLATE CAKE v

Triple-Layered Chocolate Sponge Cake with Delectable Swiss Chocolate Ganache

\*Allergies, Intolerances & Dietary Requirements

\*Please let your server know if you have any allergies, intolerances or dietary requirements.

While we do our best to reduce the risk of cross-contamination in our kitchen,  
we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.

\*An optional 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.