

Sunday Roast Menu

Appetizers

Bowl of Nocellara Olives, Pitta Sticks & Hummus Dip £7.95 **Vegan**

Sliced Warm Ciabatta Bread, Extra Virgin Olive Oil £6.95 **Vegan**

Corn Fritters with Tomato, Chilli Sambal £6.95 **GF DF Vegan**

Crispy Breaded Whitebait, Tartar Sauce £7.50

Antipasti Stuffed Peppers with Feta Cheese, Sundried Tomatoes, Pesto
GF Veg £7.50

Atlantic Salt Pepper Crispy Squid, Tamarind & Fennel Spiced Mayo
£8.50

Bowl of Sticky Chicken Wings, Sweet & Sour Sauce £7.50

Baked Camembert, Toast Ciabatta, Cumberland Jelly £11.95

Selections of Roast

British Top Rump Beef £23.50 / British Pork Loin £20.95 /

British Turkey £20.95

Selection of Three Meats £24.50

Nut Roast with all the trimmings and Red Onion Jus £18.95

(VEG/VEGAN)

(All meats served with Trimmings - Roast Potatoes, Yorkshire
pudding

Cauliflower Cheese, Sage & Onion Stuffing, Pig in Blanket,
Stock Pot Gravy & Oven Roasted Vegetables)

Sides - Roast Potatoes, Vegetables, Cauliflower Cheese,
Yorkshire Puddings, Pigs £3.95 each



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Other Mains

Beef Burger, Cheese & Bacon, Chunky Chips, Crispy Lettuce, Brioche Bun
£18.95

Wild Boar Smoked Bratwurst, Sweet Potato Fries, Mustard Dressing,
Crispy Onion **GF** £18.95

Breaded British Scampi, Chunky Chips, Garden Peas & Tartar Sauce
£17.95

Five Bean Chilli Non-Carne, Jerk Sweet Potato Fries, Coriander Avocado
Dip **GF Vegan** £16.95

Desserts

Caramelised Pear & Pecan Biscoff Crumble, Homemade Vanilla
Custard £8.50

Baileys Cheesecake, Irish Cream Caramel £8.50

Belgium Dark Chocolate & Cherry Marquis, Vegan Vanilla Ice Cream
GF DF Vegan £8.50

Homemade Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel
Honeycomb Ice Cream £8.50

v Homemade Classic Treacle Tart, Vanilla Ice Cream £8.50

Ice-Creams & Sorbets (per scoop) £2.95

Vanilla, Chocolate/Strawberry/Salted Caramel & Honeycomb,
Vegan Vanilla/**Vegan** Lemon Sorbet/**Vegan** Raspberry Sorbet

Kids Roast Under 11 years old £11.95 or Kids Chicken
Nuggets or Kids Fish Fingers £8.50 each

**PLEASE NOTE - DURING BUSY HOURS OUR TEAM MAY TAKE
EXTRA TIME TO SERVE YOU. For Any Allergies and Dietary
Requirement Please Speak to a Member of the Team, Our Kitchen
Uses Allergenic Ingredients Such As: Celery, Wheat, Flour, Eggs,
Fish, Milk, Mustard, Nuts, Sesame Seeds, Soya, Sulphur Dioxide,
Lupine All our food is cooked from fresh, and we can cater for any
alterations.**

