**Sunday Roast Menu**

***Starters & Nibbles***

* 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 Sweet Chilli Sauce £6.95 GF DF Vegan
* Crispy Breaded Whitebait, Tartar Sauce £7.50
* Antipasti Grilled Vegetables with Feta Cheese, Rocket Salad, Pesto GF Veg £7.50
* Panko Coated Halloumi Cheese Sticks, Labneh Tahini Dip £7.95
* Bowl of Sticky Chicken Wings, Sweet & Sour Sauce £7.50

***Selection of Roast***

* British Top Rump Beef £22.95 British Pork Loin £20.95 British Turkey £20.95
* Selection of Three Meats £23.95
* Nut Roast with all the trimmings and Red Onion Jus £18.95 (VEG/VEGAN)

All meats and Nut roast served with…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**

***Other Mains***

* Beef Burger, Cheese & Bacon, Chunky Chips, Crispy Lettuce, Brioche Bun £18.95
* Wild Boar Smoked **B**ratwurst, 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

***Selection of 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
* Homemade Classis 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 GF

**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.