

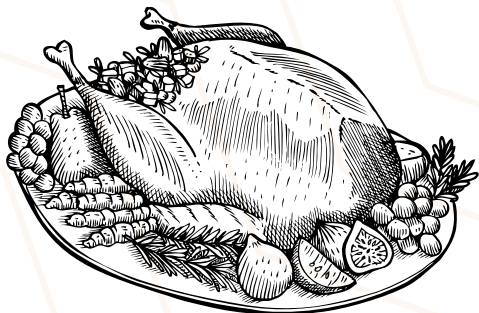
SUNDAY

Roast

1 Course **£15.00**

2 Course **£20.00**

3 course **£25.00**



Whilst you wait

Toasted Sourdough - Marinated olives, olive oil, balsamic vinegar | V

£8.50

Anti Pasti - Local cured meats, sourdough, olives, house pickles

£14.50

Starters

Whipped Mozzarella & Compressed Tomatoes

Nasturtium, Buckwheat, Balsamic | V

Broccoli & Stilton Soup

Toasted Sourdough

Chicken liver mousse,

Hazelnut Granola. Smoked Bacon Waffle, Caramlised Onion Relish

Ham Hock Croquettes

Dijon Aioli

Sweet Stuff

Chocolate Delice

Coffee Ice Cream, Chocolate Soil

Sticky Toffee Pudding

Muscovado Caramel, Bourbon Vanilla Ice Cream, Apple Crisp

Bread & Butter pudding

Biscoff, White Chocolate Ice Cream

Roast Dinner

Choose your main bit



Welsh Rump Cap of Beef



Chicken Supreme



Braised Lamb Shoulder



Cauliflower, Leek & Cheddar Wellington

Served With

Lamb fat roast potatoes, crispy stuffing, maple glazed carrot, Yorkshire pudding, gravy sharing bowls of cauliflower cheese and seasonal vegetables

More Sides?

£4.00 Each

Add Extra: Yorkshire puddings, roasties, stuffing & honey glazed carrots