



SUNDAY ROAST MENU

All served with crispy roasties, Yorkshire pudding and seasonal vegetables and purees of the chefs choice, then covered in our famous gravy.

Did someone say Cauliflower Cheese?

LAMB: SLOW ROAST, TANDOORI SPICED LAMB SHANK. **£15**

BEEF: SOY CURED, PERFECTLY PINK BEEF SIRLOIN. **£15**

CHICKEN: ROASTED SUPREME OF CHICKEN (BREAST AND WING) . **£14**

PORK: SLOW COOKED, PRESSED PORK BELLY WITH CRACKLING. **£15**

VEGETARIAN: HALLOUMI & PORTABELLO MUSHROOM WELLINGTON (V) **£14**

VEGAN: CASHEW NUT & ALMOND NUT ROAST MIXED WITH BUTTERNUT SQUASH, SWEET POTATO AND QUINOA (V/Ve). **£13**

All options, apart from the Vegetarian, can be made gluten free.

KIDS PORTIONS AVAILABLE TO UNDER 16s FOR £8

EXTRAS! £3 EACH

2 x LARGE PIGS IN BLANKETS

3 X SAGE & ONION STUFFING BALLS WITH GRAVY (V)

HONEY ROASTED PARSNIPS (V/Ve/NGO)

DESSERTS

PEANUT BUTTER CHEESECAKE: WITH PEANUTS & CHOCOLATE SAUCE. **£7.50**

VEGAN CRUMBLE: A SLICE OF APPLE AND CINNAMON CRUMBLE CAKE **£7**

SALTED CARAMEL BROWNIE: A SLICE OF SALTED CARAMEL BROWNIE, SERVED WITH CHOCOLATE SAUCE & VANILLA ICE CREAM **£7**