

Sunday Roast



Served 12:30 pm - 3 pm

Adult 2 courses £29.95, 3 courses £34.95
Children under 12, 2 course £14.95, 3 course £19.95

Starters

Fresh soup of the day & sourdough (GFO)

Deep Fried breaded, cranberry sauce and green salad

Ham hock terrine with bread and butter

Mains

Topside of beef & yorkshire pudding

Roast Chicken, stuffing & pigs in blankets

Roast loin of pork & crackling, stuffing & pigs in blankets

Seasonal vegetarian option available

All our roast dinner mains are served with roast potatoes, cauliflower cheese, seasonal vegetables, stuffing and gravy.

Desserts

(All served with ice cream or custard)

Brioche bread butter pudding

Fruit crumble

Stick toffee pudding

Please note: This restaurant is cash-free. We accept all major credit cards and digital payment methods. Thank you for your understanding!

A Discretionary 12.5% service charge will be added to your final bill. We work with fresh produce, much of which is supplied daily. Although we are confident in our menu availability, we may have to substitute items if there are any unavoidable supply shortages.

Allergens: Please inform us at the time of ordering about any dietary requirements or allergies. Due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones, and it is not possible to fully guarantee the separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff, who will be happy to help. **GF – gluten-free, GFO – gluten-free option, VGO - vegan option**

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