Sunday Roast Menu

Starters & Nibbles

- Marinated Mixed Olives (Gf,Vegan) £ 5.25
- Bowl Of Breaded Whitebait, With Tartar Sauce £7.95
- Warm Pita Sticks With Hummus Dip (Vegan)£7.50
- Sliced Warm Ciabatta, Extra Virgin Olive Oil (Vegan) £6.95
- Cheesy Garlic Ciabatta Bites £ 7.95
- Crispy Squid, Lemon Tomato Chilli Jam, Spiced Oriental Kimchi £ 9.50
- Crispy Sticky Chicken Wings With Sweet Chilli Sauce £ 7.95
- Halloumi Fritters , Tzatziki Dip £ 7.95 (GF)

Selection of Roast

- British Roast Beef £20.95 British Pork Loin £19.95 British Turkey £19.95
  Selection of All Three Meats £21.95
- Nut Roast With Garden Vegetables, Roasted Potatoes And Red Onion Jus (VEG) £17.50

All meats served with...Roast Potatoes, Yorkshire pudding, Cauliflower Cheese, Sage & Onion Stuffing, Pig in Blanket, Stock Pot Gravy & Garden Vegetables. **(Please let us know about any above allergic ingredients)**

Sides - Roast Potatoes, Vegetables, Cauliflower Cheese, Yorkshire Puddings, Pigs in Blanket £4.50 **each**

Other Mains

- Homemade Beef Burger With Melted Cheese And Bacon & Chunky Chips £18.95
- Golden Tail Scampi With Chunky Chips, Peas And Tartar Sauce £17.50
- Five Beans Chilli , Jalapeno Jam, Sweet Potato Fries £16.95 (Gf,Vegan)
- BBQ Chicken Breast with Chunky chips, mix leaves and Cherry Tomato Salad £ 19.95 (GF)

Selection of Desserts

- Homemade Crème Brule £ 8.50 (GF)
- Tiramisu Cheesecake, Forest Berries Compote £ 7.95
- Homemade Chocolate Brownie , Chocolate Sauce , Chocolate Ice-Cream £ 8.50
- Homemade Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream £ 8.50
- Classic Eton Mess £7.95 (GF)
- Apple, Forest Fruit and Biscoff Crumble , Vanilla Ice Cream (Vegan) £ 8.50
- British Cheese And Biscuits £ 11.50

Ice-Creams & Sorbets (per scoop) £2.95

Vanilla, Chocolate, Strawberry, Salted Caramel, Honeycomb,
Vegan Vanilla, Vegan Lemon Sorbet, Vegan Raspberry Sorbet GF

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.