

SUNDAY MENU

ROASTS

ROAST STRIPLOIN OF BEEF

served pink or well done with
roast potatoes, red wine gravy
and yorkshire pudding. 17.0

ROAST CHICKEN SUPREME

served with roast potatoes, pork
stuffing and red wine gravy. 15.0

ROAST BELLY OF PORK

served with roast potatoes, pork
stuffing and red wine gravy. 16.0

STUFFED BUTTERNUT SQUASH

stuffed with wild mushroom ragu
and mixed grains, served with roast
potatoes, roasted carrots, braised red
cabbage, red wine gravy
and yorkshire pudding (vgo) 14.0

SHARERS

(Pre-booking only - 48 hours in advance)

CHATEAUBRIAND

served on a carving board either pink
or well done with roast potatoes, red wine
gravy, yorkshire puddings and steamed
vegetables and a choice of 2 sides
(700g) (serves 4) 75.0

WHOLE ROAST CHICKEN

large whole chicken served on a carving
board with roast potatoes, pork stuffing,
red wine gravy, yorkshire pudding
and steamed vegetables and choice
of 2 sides. (serves 4) 55.0

SIDES

CAULIFLOWER & BROCCOLI CHEESE

cauliflower broccoli florets
coated in a cheese sauce
and gratinated (v) 4.5

BRAISED RED CABBAGE

slow cooked red cabbage, braised
with red wine, brown sugar
and spices. (vg) 4.5

ROASTED CHANTENAY CARROTS

baby skin on chantenay carrots
roasted in lemon thyme
and butter (v) 4.0

FRENCH FINE BEANS

crunchy and crisp French beans
sauteed in garlic and oil. 4.0

ROAST POTATOES

crispy and fluffy maris piper potatoes
roast in oil, garlic and rosemary 4.0

YORKSHIRE PUDDINGS

4 x fluffy puddings excellent
for mopping up any Sunday plate 3.0

**ORDER
HERE**

