**SUNDAY ROAST MENU**

ALL SERVED WITH BRAISED RED CABBAGE, VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING & GRAVY

**Black Angus Topside of Beef £14.50**

**Welsh Lamb Shoulder £14.50**

**British Pork Loin** *(with crackling)* **£12.50**

**Half Lemon & Thyme Roast Chicken £13.50**

**Nut Roast with vegan gravy***(vg/gf)* **£11.50**
*(served without Yorkshire pudding)*

**Mushroom, Spinach & Goat’s Cheese Wellington** (v) **£12**

*(served with veggie gravy)*

***Cauliflower Cheese £5 / Roast Potatoes £4 / Side of Vegetables £4***

**DESSERTS**

**Eton Mess £5.00**

**Lemon Cheesecake £5.50**

**Dark Chocolate Brownie £5.50**

*~ served with either vanilla Ice cream or warm custard~*

**Sticky Toffee Pudding £5.50**

*~ served with either vanilla Ice cream or warm custard~*

**Ice Cream Bowl £4***Salted Caramel, Chocolate & Vanilla*

**Selection of Sorbets £4***Lemon, Raspberry & Mango*

**Cheese Board** *Ashmore Farmhouse, Bath Soft & Blue Stilton, Quince paste, biscuits & grapes* **£8**

*Please note, a discretionary 10% team tip will be added to your final bill. All 100% of it goes directly to the team. Please do let us know if you wish the team tip to be removed from your bill. Thank you.*

Please inform a member of the team if you have food allergies/intolerances. V – vegetarian, VG - vegan