**ROASTS**

**Beef Rib Eye £14.5**

 **½ Chicken £13.5**

 **Roast Pork** with crackling **£12.5**

**Nut Roast (v) £11**(vegan if requested with no yorkie)

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

 **Kids Roasts £8.5**(under 12 year old)

All served with Yorkshire pudding, fine beans, carrots, red cabbage, roast potatoes & gravy
(Our vegetarian gravy is vegan & gluten free)

**MAINS**

**8oz Beefburger** & fries **£11.5**

**Chicken Burger** & fries **£11**

Add cheddar for £1

**Butternut Squash Salad** with rocket, pearl barley & pumpkin seeds (ve) **£11.5**

**SIDES**
Roast Potatoes/Vegetables £4
Yorkshire Pudding £0.75

Pork Crackling £1

**HOME MADE DESSERTS**

**Sticky Toffee Pudding £6**
With toffee sauce & custard or ice cream

**Chocolate brownie £6**
With white, dark chocolate sauce & vanilla ice cream

**WINES**

**WHITE**  **175ml Bottle**

Pegoes White, Portugal 12% **£5.2 £22**

Chenin Blanc, South Africa 13% **£5.8 £24**

Verdeca, Talo, Italy 12.5%  **£6.6 £28**

Muscadet, France 12% **£7.1** **£30**

Viognier, France 13.5% **£8.9 £38**

Sauvignon Blanc, NZ 13%  **£9.5 £40**

**RED 175ml Bottle**
Pegoes Red, Portugal 12.5% **£5.2 £22**
Garnacha, Mesta Spain 13.5% **£6 £26**
Merlot, France 13.5% **£6.6 £28**

Cotes Du Rhone, France 13.5% **£7.1 £30**
Malbec, Argentina 13% **£8.1 £34**
Pinot Noir, Australia 14% **£40**

**ROSE 175ml Bottle**
Syrah, Grenache, France 13% **£5.8 £24**
Primitivo, Italy 12.5%  **£7.2 £30**

 **SPARKLING** **200ml Bottle**Prosecco Favola 11% **£9.5 £25**Goring, England 12% **£55**

 **Virgin Mary £3**

**Bloody Mary £6.5**