

FOR THE TABLE &

Sourdough with balsamic vinegar and oil (pb) or butter (v) Nocellara olives (pb)(gif)	4
SUNDAY ROAST ↔	
Our roasts are served with roasted potatoes, charred hispi cabbage, maple roasted carrots & parsnips, celeriac purée, Yorkshire pudding and a rich red wine gravy.	
Roast pork with apple sauce	16.5
Mushroom & cashew nut Wellington with vegan gravy (pb)*	17
Roast chicken with pork, sage & apricot stuffing and bread sauce	19.5
Roast sirloin of beef with roasted shallot and horseradish cream	20
SIDES	
Pork, sage & apricot stuffing	3.5
Pigs in blankets with rosemary, honey & mustard	4.5
Cauliflower cheese (v)	5.75
Braised leeks, peas and fresh herbs (pb)(gif)	5.75
PUDDINGS 🚄	
Your choice of our ice creams and sorbets $(v)(pb)(gif)$	5.75
Sticky toffee pudding with vanilla ice cream and toffee sauce (v)(gif)	6.75
Apple & raspberry crumble with custard (v) or ice cream (pb)	7.25

Feel free to order via via ${f Club}$ by scanning the ${f QR}$ code. You'll also find allergen and calorie information here

7.5

Chocolate brownie with raspberry sorbet and whipped cream (v)(gif)



V (vegetarian) PB (plant based) GIF (gluten ingredients free)

*Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.