

THE ANCIENT MARINER

SUNDAY ROAST MENU

all served with confit garlic roast potatoes, maple glazed carrots, parsnip puree, roasted hispi cabbage, spiced braised red cabbage, yorkshire pudding and lashings of gravy

| | |
|--|----|
| FREE RANGE CHICKEN WITH BACON WRAPPED STUFFING | 16 |
| CRISPY PORK BELLY | 17 |
| SLOW ROAST BEEF RUMP | 18 |
| TRUFFLED MUSHROOM & CELERIAC PIE (ve/gfo) | 15 |
| childrens roast (children only) | 8 |

SIDES

| | |
|--------------------------|---|
| CAULIFLOWER CHEESE (v) | 6 |
| BACON WRAPPED STUFFING | 5 |
| EXTRA YORKIE (v) | 2 |
| EXTRA ROAST POTATOES (v) | 3 |

DESSERT

| | |
|--|-----|
| BASQUE CHEESECAKE, STEWED APPLE, BROWN BUTTER (v) | 6 |
| CHOCOLATE GANACHE, SALTED CARAMEL (ve/gf) | 6 |
| HOMEMADE ICE CREAM per scoop (gf) chocolate (ve), vanilla (v), salted caramel (v) | 2.5 |

If you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.

v = vegetarian | ve = vegan | vgo = vegan option | gfo = gluten free option

gf = low gluten - please note there is gluten present in the kitchen