

Sunday Roast

2 COURSE £21.95 - 3 COURSES £27.95

Starters

HOMEMADE SOUP OF THE DAY

CRUSTY BREAD, SALTED BUTTER

CRISPY TEMPURA

(CHOICE OF CHICKEN, PRAWN OR VEGETABLE)
WITH SWEET CHILLI SAUCE

CHICKEN LIVER PARFAIT

TOASTED BREAD, CARAMELIZED RED ONION

Main

HONEY GLAZED GAMMON

WITH WHITE SAUCE, ROAST POTATOES, SAUTEED SAVOY CABBAGE, LEEKS & CREAMED POTATOES

TRADITIONAL ROAST BEEF

WITH RED WINE JUS, ROAST POTATOES, ROASTED VEGETABLES,
CREAMED POTATOES & HOMEMADE YORKSHIRE PUDDING

TURKEY

WITH RED WINE JUS, ROAST POTATOES, ROASTED VEGETABLES,
CREAMED POTATOES & HOMEMADE YORKSHIRE PUDDING

VEGAN NUT FREE ROAST

CREAMY DAIRY FREE MASH, ROASTED VEGETABLES & VEGAN GRAVY

Desserts

STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

INDULGENT CHOCOLATE BROWNIE

RICH CHOCOLATE SAUCE & VANILLA ICE CREAM

SYLLABUB ETON MESS

MIXED MERINGUE, MIXED BERRIES, CHANTILLY CREAM, RASPBERRY RIPPLE ICE CREAM

RASPBERRY CREME BRULEE

GLAZED WITH CARAMELISED TOFFEE

