



Sunday Menu

2 Courses - £27.00

3 Courses - £35.00

To Start

Soup of the day GFO

Sourdough

8

Lemon & Paprika Prawns GFO

9

Garlic Aioli, Sumac, Soft Herbs

Bread Board GFO/V/Ve(O)

Sourdough, Schmoltz, Marmite Butter, Salted Butter, Mediterranean Bread Dip

8

Chorizo GF

9

Cooked in Breton Cider

To Follow

12hr Roasted Beef Rump GFO

Roasties, Seasonal Veg, Gravy, Yorkie

25

Woodland Mushroom Nut Roast GFO/V/VeO

20

Roasties, Seasonal Veg, Veggie Gravy, Yorkie

Roasted Chicken GFO

Roasties, Seasonal Veg, Gravy, Yorkie

22

Roasted Cod GF

22

Broccoli, Peas, Broad Beans, New Potatoes, Truffled Cheese Sauce

Roasted Leg of Lamb GFO

Roasties, Seasonal Veg, Gravy, Yorkie

24

Mega Roast GFO

12 Hour Roasted Beef Rump & Lamb Leg, Roast Chicken, Roasties, Seasonal Veg, Gravy, Yorkie

28

Bit On the Side

Extra Agave Roasted Carrots GF/Ve

3.50

Truffled Cauliflower Cheese GF/V

7

Extra Seasonal Veg GF/V/VeO

3.50

Extra Roast Potatoes GF/Ve

3.50

Please Notify Your Server of Any Allergies or Dietary Preferences

GF(O) – Gluten Free (Option), V(O) – Vegetarian (Option), Ve(O) – Vegan (Option)