

Seats

ROASTS SERVED SUNDAY'S FROM 12PM

*ALL OUR MEATS ARE SOURCED FROM LOCAL FARMS AND BUTCHERED IN HOUSE,
OUR CHEFS MAKE EVERYTHING THEY CAN FROM SCRATCH IN OUR KITCHEN
AND THE THINGS WE CANT MAKE WE SOURCE FROM GREAT LOCAL SUPPLIERS.*

ROASTS

**ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, BUTTERED GREENS,
BRAISED RED CABBAGE, CHEF'S GRATIN & PROPER GRAVY.**

RARE ROAST LOCAL BEEF TOPSIDE
SHORTRIB CROQUETTE

SLOW ROAST LAMB SHOULDER
COOKED OVERNIGHT AND PRESSED THEN ROASTED TO ORDER,

FREE RANGE PORK LOIN
CRACKLING, STUFFING, HOMEMADE APPLE SAUCE

MUSHROOM BOURGUIGNON PIE
WITH MEAT FREE GRAVY

MIXED ROAST /+£2.5
A MIX OF ALL TODAYS ROAST MEATS:
BEEF, LAMB AND PORK

JUST LIKE AT HOME, OUR PORTIONS ARE ALWAYS GENEROUS. IF YOU FIND YOURSELF
WANTING MORE GRAVY OR VEGETABLES,
OUR TEAM WILL GLADLY REFILL ANY EMPTY DISHES AND GRAVY JUGS.
EXTRA GRATIN IS CHARGED AT £4 PER DISH TO SERVE 2.

DESSERTS

STICKY TOFFEE PUDDING
RICH TOFFEE SAUCE, CUSTARD OR ICE CREAM

APPLE + BLACKBERRY CRUMBLE
SERVED WITH CUSTARD OR VANILLA ICE CREAM

PLUM FRANGIPAN TART
SERVED WITH CUSTARD OR VANILLA ICE CREAM

CHOCOLATE AND ORANGE POT
WITH DARK CHOCOLATE BROWNIE

CHEESE PLATE
2 CHEESES , PORT PICKLED PEAR,
CRACKERS, CHUTNEY.

AFFOGATO
DOUBLE ESPRESSO WITH VANILLA ICE CREAM &
HOMEMADE AMARETTI BISCUIT
ADD A SHOT OF AMARETTO LIQUEUR /+3

2 COURSES £28

PLEASE NOTIFY US AT TIME OF BOOKING OR ON ARRIVAL OF ANY ALLERGIES / INTOLERANCES.
WE WILL DO OUR BEST TO MAKE ADJUSTMENTS TO CATER FOR YOUR NEEDS, SOMETIMES THIS CAN'T ALWAYS BE DONE WITHOUT PRIOR NOTICE.
ALL TIPS ARE SHARED EQUALLY AMONGST THE WHOLE TEAM / TABLES OF 6 OR MORE HAVE A DISCRETIONARY 10% SERVICE CHARGE.



**LOVE OUR ROAST?
PLEASE HELP US GAIN NATIONAL
RECOGNITION BY SCANNING THE QR CODE
OR NOMINATING US AT**

www.thegoodfoodguide.co.uk/best-sunday-roasts/2024/nominate#

