

Sunday

MENU

(V) Vegetarian (VG) Vegan (GF) Gluten free

*Calories as per serving

**Uncooked weight

Our cooking oil contains GM Soya

All prices inclusive of VAT. Service charge is not included.

Vegetables served with main courses subject to seasonal variety and availability.

All our menu items are subject to availability and change.

Allergen information is available on request. Please speak to the management team, who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk



SIDES

Pigs in blankets - £3.50 - *271kcal

Mature cheddar broccoli & cauliflower cheese - £3.50 - *189kcal

Extra roast potatoes - £3 - *168kcal

Extra Yorkshire pudding - £1 - *63kcal

Extra Gravy - £1 - *175kcal

ROASTS

Our delicious roasts are served with roast potatoes *168kcal, honey-roasted parsnips and carrots *106kcal, braised red cabbage *87kcal, broccoli and cauliflower cheese *189kcal, Yorkshire pudding *63kcal and a rich homemade gravy *175kcal.

BEEF TOP SIDE *482kcal

****10oz LAMB RUMP** roasted with garlic and rosemary - *532Kcal

****10oz CHICKEN SUPREME** roasted with thyme, lemon and garlic - *558kcal

****10oz PORK BELLY** roasted with thyme and garlic - *1170kcal

Luxury chestnut roast (VG & GF) - *344kcal

MAINS

Grilled Salmon fillet and hollandaise sauce - *613kcal

Goat cheese, caramelized onions, spinach and wild mushrooms wellington (V) - *599kcal

Children 12 and under: £12 for a children's portion roast & a choice of brownie or ice cream for dessert.

DESSERTS

CHOCOLATE BROWNIE - *556kcal

Served with vanilla ice cream.

APPLE AND BLACKBERRY CRUMBLE - *395kcal

Served with vanilla ice cream *172Kcal or custard *96Kcal.

MIXED ICE CREAM - *435kcal

Vanilla, strawberry or chocolate ice cream, chocolate/strawberry sauce & marshmallow.

CHEESE & CRACKERS - *716kcal

A selection of Brie, Cheddar or Stilton served with chutney, grapes, crackers and celery.