

# Sunday Roast Menu

12pm to 4.30pm

All main courses served with roast potatoes, seasonal greens, Yorkshire pudding, carrots, parsnips & gravy



## Mains

- £22.50 Dry aged Sirloin of Beef  
Sous Vide till pink & charcoal grilled until perfection
- £19.50 Pork Belly  
Cooked in cider & sage served with apple & dried sage
- £21.00 Braised Lamb  
Slow cooked for 6 hours
- £19.50 Chicken  
French Trimmed Chicken Breast
- £18.00 Vegetarian Roll  
Sweet potato and pepper wellington served with vegetable gravy and with all the trimmings

## Extras

- £3.50 Herb-Crushed Cauliflower Cheese
- £3.00 Braised Red Cabbage

## Kids Roast

Kids portions are available for all our roasts

A discretionary 10% service charge will be added to your final bill.  
Please advise your server of any allergies or dietary requirement