SUNDAY MENU

WINTER

2 Course Roast Menu £24

STARTERS

Braised Steak Croquettes Served with a mild horseradish yoghurt

Garlic Mushroom Toast Toasted sour dough topped with mushrooms in a creamy garlic sauce

Baked Camembert (sharing option) served with garlic and thyme sour dough and a homemade chutney

Soup of the Day served with crusty Sour Dough, ask your server for todays soup

MAINS

Steakhouse Roast Choose Your Meat

Roasted Rump Grilled Chicken Roasted Lamb

Served with garlic and thyme roast potatoes, mustard cider parsnips and honey butter carrots, huge Yorkshire pudding and a jug of gravy

2 COURSE Chataubriand Roast

£45pp (Serves 2)

Meat served charred to perfection served with, garlic thyme roasties, mustard cider and honey carrots, stuffing, huge Yorkshire puddings and jugs of gravy.

SIDES 2 for £8

Honey Pigs in Blankets

Cauliflower Cheese (add brie £1.00)

Creamed Cabbage and Sprouts

Salt and Pepper Veg

Extra Gravy
Extra Yorkshire

Small Print:

1 Course is 18.95
Beef and Lamb carry an
additional £2 supplement.
2 Course is starter and main