

HOST A ROAST

STUFF YOURSELF SILLY WITH A TRADITIONAL ROAST DINNER AS GOOD AS YOUR MOTHER MAKES. CHOOSE FROM PORK, CHICKEN OR BEEF, COMPLETE WITH ALL THE TRIMMINGS, AN APRON, CHEF'S HAT AND YOU IN CHARGE OF THE CARVING!

STARTERS

HERITAGE TOMATO & BUFFALO MOZZARELLA SALAD, BASIL PESTO **V GF**

CRISP PORK DIM SUM, ROAST GARLIC & SMOKED CHILLI OIL

BALSAMIC ROAST TOMATO & GARLIC SOUP, TOASTED SOURDOUGH BREAD **VG V**

MAINS

FREE RANGE CHICKEN BREAST & CONFIT LEG

28 DAY AGED BUCCLEUCH BEEF, CREAMED HORSERADISH

SLOW ROAST PORK BELLY, APPLE SAUCE

PLEASE CHOOSE ONE MEAT FOR THE WHOLE GROUP TO SHARE.
WE WILL CATER FOR ANY DIETARY REQUIREMENTS SEPARATELY.

DESSERTS

FROZEN VANILLA ICE CREAM PROFITEROLES WITH HOT CHOCOLATE SAUCE

SUMMER BERRY ETON MESS, GREEK YOGURT **GF**

NEW YORK VANILLA CHEESECAKE, RASPBERRIES

TWO COURSES £25, THREE COURSES £30

V WE ARE DELIGHTED TO DONATE **£1** PER DISH TO THE BIGKID FOUNDATION, A LOCAL YOUTH CHARITY

WE KINDLY ASK YOU TO PRE-ORDER THE HOST A ROAST MENU AT LAST 72 HOURS IN ADVANCE OF YOUR BOOKING
(YOU ARE ABLE TO MAKE YOUR STARTER & DESSERT CHOICES ON THE DAY)

IF YOU SUFFER FROM ANY FOOD ALLERGY OR INTOLERANCE,
PLEASE MAKE YOUR SERVER AWARE SO WE CAN ASSIST YOU

A DISCRETIONARY 10% SERVICE CHARGE WILL BE
ADDED TO ALL TABLES RECEIVING TABLE SERVICE

LIVELYHOOD
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET