Sunday Roast Menu

Served 12pm - 3.30pm Sunday afternoons

Starters

(Subject to change due to weekly specials)
Soup of the day 5.5
Salmon and tomato roulade, beetroot salsa, dill mayonnaise 6.50
Game terrine, tomato chutney, mixed leaves, toast £6

Mains (all 12.5)

*We have carefully selected wines to compliment your main course Sirloin of beef, horseradish

*Malbrontes Malbec-Torrontes, Mendoza, Argentina

Braised pork belly, apple sauce

*Cabernet Franc, Pays d'Oc, France

Chicken breast, bread sauce

*Macon Village, Burgundy, France

Halibut fillet, capers buerre noisette sauce

*Waipara Hills Sauvignon Blanc, NZ

All the above are served with duck fat roast potatoes, seasonal vegetables, and a Yorkshire pudding

Nut roast (barley, tomatoes, lentils) (V)

*Cote du Rhone Blanc Vin Gourmand, Viogner

Sides

Cauliflower cheese 3.5
Braised red cabbage 3.5
Honey glazed parsnips 3.5
Selection of olives and homemade breads 4.75
Homemade breadboard 3.5

Desserts

Chocolate ganache, Chantilly cream, strawberries £6.50 Poached pear, praline, raspberry sorbet £6 Creme brulee, short bread, £5.50 Selection of homemade ice creams and sorbets (3 scoops) 5

Take advantage of our special Sunday Lunch Offer: 2 courses for £16.50 - OR - 3 courses for £19.75

(Subject to T&Cs – not valid on Bank Holidays, Valentine's or Mother's Day)