



Sunday Roast

2 course £18.50pp | 3 course £24.50pp

To start

Soup of the day

Goat cheese & red onion tart with toasted hazelnuts

Ham hough terrine with fig and red wine jelly, pickled mushroom, brioche

Mains

Roast striploin served with roast potatoes, vegetables, Yorkshire pudding, & Jus

Guest roast served with roast potatoes, seasonal vegetables, apple sauce & cider jus

From the hook to the plate, served with new crushed potatoes, seasonal vegetables, & white wine cream sauce

Chickpea, lentil & squash wellington served with seasonal vegetables, & spiced tomato

To finish

Vanilla Panna Cotta served with a berry compote

Coffee & white chocolate crème brûlée served with shortbread

Blackberry and apple crumble served with vanilla ice cream