

Sunday Roast Menu

Starters

Cold-pressed smoked ham hock terrine, celeriac remoulade	£7.50
Ale cured trout, grapefruit & gremolata	£7.75
Heritage beetroot & goats cheese tart, balsamic glaze (v)	£7

Roasts

All roasts served with duck fat potatoes(voa), maple roast parsnips & carrots & hispi cabbage & gravy

Rare Himalayan salt cave aged sirloin of beef, Yorkshire pudding	£18
12 hour slow braised cider pork belly, apple sauce, crackling	£16
Roasted turkey breast, confit leg, pork & sage stuffing	£16.50
Spiced squash, puy lentil & spinach pithivier, vegan jus (vg)	£14

All childrens' roasts £8

Not A Roast

Herb crusted roast Hake, tomato & mixed bean stew	£16.50
Chicken schnitzel, rocket & parmesan salad, fries & salsa verde	£14.50

Sides

Welsh rarebit cauliflower cheese	£5
Yorkshire pudding	£1.50
Buttered autumn greens	£4

Pudding

Apple & cinnamon crumble served with vanilla custard	£7
Lemon Posset, lavender shortbread	£7
Cheese board, crackers, chutney	£9.50
Chocolate mousse, crème Chantilly	£7.50