

Sunday Roast Menu

1 Course Menu 15.95 | 2 Course Menu 19.95 | 3 Course Menu 24.95

Children (10 years & under) 1 Course 9.95 | 2 Courses 12.95 (Main + Dessert: Chef's special or Ice Cream)

Starters

Chef's Soup of the Day

Prawn Cocktail

Goats Cheese Apple Wheel

Garlic Mushrooms

Mains

THE ROASTS

All roasts served with Roast Potatoes, Parsnips, Yorkshire Pudding, Stuffing, Seasonal Vegetables & Gravy

**All our trimmings are freshly made, hand cut & cooked to perfection!*

Sirloin Beef

Rosemary & Sage Half Chicken

Pork Loin & Crispy Crackling

XL ROAST: Choice of 2 meats & extra of all the trimmings + 7.00

Vegetarian Nut Roast

Vegan Chicken Roast

(Vegan gravy available upon request)

Lemon & Dill Butter Salmon Fillet

Served with roast potatoes & seasonal vegetables

Add a side pot of Cauliflower Cheese + 4.00



Desserts

Chef's Dessert of the Day

Carrot Cake

Chocolate Fudge Cake

Ice Cream (Vanilla or Chocolate)

** Allergen key available upon request*

** While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur due to factors beyond our reasonable control. We make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies, however, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.*