

No 44

One Course £16.50
Two courses £21.95
Three courses £26.50

SUNDAY ROAST MENU

Starters...

Spiced carrot soup, sour dough (G-SU-S)

Smoked mackerel rillettes, rye bread, pickled vegetables
(F-SU-G-S)

Pressed ham hock piccalilli, ciabatta (MU-M-S-G-SU)

Roasts...

BEEF

Roast rump cap of beef

CHICKEN

Roast breast of chicken

PORK

Pan roast pork chop

AUBERGINE

Roasted aubergine filled with wild mushroom and
tarragon

All roasts are served to share with cauliflower
cheese croquettes, Yorkshire puddings, tender stem
broccoli, duck fat potatoes, honey glazed carrots
and pan gravy (M-E-G-SU-C-NU)

Sweets...

Vanilla crème brûlée, spiced biscuit (M-E-SU-G)

Chocolate brownie, chocolate ice cream (E-M-SU-G-S)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream
(E-M-SU-G)

As far as we are aware none of our dishes contain any elements that have been genetically modified although
not containing nuts or flour some dishes may have a trace. Certain dishes may contain elements of shot.
If you have any specific allergies or food intolerances, please speak to a member of the team before ordering.
An optional service charge of +10% will be added to your bill

ALLERGEN INDEX

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard, G-Gluten, P-Peanuts,
SE-Sesame, NU-Tree nuts, CR-Crustaceans, SU-Sulphur Dioxide