

WEEKEND ROAST MENU

Saturdays 12-3 and Sundays 12-5 are all about just the roasts, desserts, and one vegetarian/vegan special from the á la carte menu.



Dry-aged Angus Sirloin roast beef

27

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, gravy

Roast free-roam chicken breast

24

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, gravy

Slow-roast Lancashire lamb shank

26

Butternut squash, carrot and swede mash, roast potatoes, broccoli, roasted carrots and parsnips, cauliflower, Yorkshire pudding, harissa gravy

Apple & Raspberry Oat Crumble

Vanilla ice cream, orange curd

7.5

Dark Chocolate Fondant

Milk toffee jam, dark chocolate ice cream

8.5

Food Allergies and Intolerances: when you order your food please state if you have any food allergies or intolerances. Please be aware it is not possible to guarantee against all possibilities of allergen traces or allergen cross-contamination. All prices are inclusive of VAT, a discretionary 12.5% service charge will be added to your bill