Sunday Roasts

Our roasts are served with a vast variety of veg; creamy leeks with bacon topped with goats cheese, cauliflower cheese, roasted parsnips, carrots, green beans, pickled red cabbage, root vegetable mash, a Yorkshire pudding, roast potatoes and homemade gravy. Roasts are served 12pm - 4pm every Sunday.

Sirloin of Beef

GF* £22.50

Pork Loin with Crackling

GF* £20.00

Roast of the Week

GF* £22.50

Homemade Nut Roast

Vg / Vg* / GF* £18.00

Starters

Homemade soup of the week with warm bread & butter
GF £8.00*

Bread & Olives; selection of bread & mixed olives with balsamic & olive oil
Vg / Vg / GF* £8.00*

Confit Duck Rillet; confit duck & rolled brussel sprouts with crostini & plum jel
£11.00

Crispy squid with a mango chilli purée
GF £9.50*

Smoked mackerel pate with crostini & house made pickles
GF £9.50*

Devilled kidneys on warm sourdough with a brandy & herb sauce
£10.00

Tempura vegetables with garlic aioli
Vg / Vg / GF* £8.50*

Mains

Oven roasted cod loin with an orange and fennel arancini, sauté greens & a chicken butter sauce
GF £25.00*

Chicken supreme, pan roasted with a wild mushroom & tarragon sauce, roasted new potatoes & seasonal vegetables
GF £23.00*

Wild mushroom, stilton & chestnut tagliatelle with a creamy spinach sauce
GF £21.00*