



SUNDAY ROASTS

For a traditional Sunday lunch, choose from our selection of roasted meats below,

TOPSIDE OF AGED RARE BREED BEEF 24.95

With horseradish cream (7)

SLOW ROASTED DINGLY DELL SHOULDER OF PORK 19.95

With Bramley apple and rosemary sauce (0)

SUCCULENT ROAST BRITISH TURKEY 19.95

With chestnut and apricot stuffing and cranberry sauce (2, 6)

All served with a selection of,

Roasted potatoes (0)

Yorkshire puddings (2, 4, 6, 7)

Cauliflower cheese (2, 4, 5, 6, 7, 9, 14)

Real red wine gravy (1, 14)

Crushed root vegetables (1, 7)

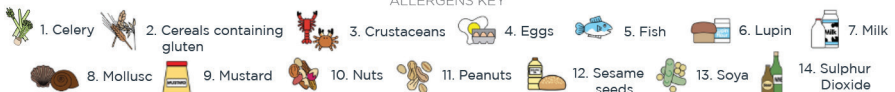
Braised red cabbage (14)

Buttered Savoy cabbage (7)

*For the **ultimate Sunday roast** please see our speciality steak menu.*

We dry age big cut steaks in-house in our very own meat cabinet, using Himalayan salts to organically remove the excess moisture, for the most tender, delicate and delicious meat.

ALLERGENS KEY



GF available on request

If you have any dietary requirements or food allergies please make us aware prior to ordering. Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.