



## 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)

### SUCCULENT ROAST BRITISH CHICKEN 19.95

With stuffing and pigs in blankets (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.

GF available on request.  
ALLERGENS KEY



1. Celery



2. Cereals containing gluten



3. Crustaceans



4. Eggs



5. Fish



6. Lupin



7. Milk



8. Mollusc



9. Mustard



10. Nuts



11. Peanuts



12. Sesame seeds



13. Soya



14. Sulphur Dioxide

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.