

TRADITIONAL ROAST MENU



Available Sundays and bank holiday Mondays

TO START

Spiced Parsnip Soup with Parsnip Crisps and Chives (ve)	£9.00
Smoked Salmon and Prawn Roulade with Lime and Dill Dressed Leaves with Brown Bread and Butter	£13.00
Chicken Parfait with Brioche Crostini and Roasted Tomato Chutney	£10.50
Devilled Whitebait, Salt and Pepper Crispy Calamari with Saffron Aioli	£10.50
Warm Tart of Goat's Cheese with Thyme, Red Onion, Figs and Maple Syrup, on Lemon Dressed Leaves (vg)	£11.50
Crispy Duck with Blackberries, Pickled Granny Smith Apple, Soy and Ginger Dressing, Watercress and Rocket Leaves	£12.50
Sharing Platter of Honey and Truffle Oil Baked Camembert, Prosciutto, Cornichons, Sourdough, Olives and Chilli Jam	£21.00

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy	£25.00
Roast Pork with Apple Sauce, Sage and Onion Stuffing, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Pan Gravy	£22.50
Slow Roasted Aubergine with a Moroccan Style Stuffing of Sweet Potato, Grilled Vegetables, Apricots, Chickpeas, Pumpkin, Poppy Seeds, Chilli and Coriander Oil (ve)	£20.00
Pan Seared Salmon with a Wholegrain Mustard Hollandaise, Caviar, Fondant Potato, Kale and Tenderstem Broccoli	£25.50
Grilled Beef Burger Topped with Cheese and Bacon, on a Pretzel Bun with Lettuce, Tomato, Pickles, House-Made Ketchup and French Fries	£20.00
Hand Battered Catch of the Day, Chunky Cut Chips, Buttered Peas, Tartar Sauce	£20.00
10oz Rib Eye Steak with Chunky Cut Chips, Grilled Mushroom, Vine Cherry Tomato and Peppercorn Sauce	£36.50
For Two to Share: Chateaubriand with Chunky Cut Chips, Portobello Mushroom and Grilled Cherry Vine Tomatoes. With your choice of sauce; Bearnaise, Peppercorn or Chimichurri	£70.00

(vg) is Vegetarian and (ve) is Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. When placing your food order, a discretionary 10% service charge will be added to your bill. October 2024.

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DESSERTS

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream (vg)	£8.95
Raspberry Crème Brulée with Lemon Shortbread (vg)	£8.95
Black Forest Fudge Sundae with Kirsch-Soaked Cherries (vg)	£9.00
Chocolate Fondant with Warm Chocolate Sauce (vg)	£9.00
Cheese Platter with Grapes, Chutney and Crackers	£14.50

Enjoy an after dinner cocktail:

MOCHA MARTINI £14.00
Bourbon, Baileys, Kahlúa, Double Espresso and Chocolate Powder Garnish

BEFORE OR AFTER EIGHT £14.00
Cocktail Kitchen Mint Chocolate Vodka, Kahlúa, Double Espresso and Mini After Eight Chocolate Garnish

Americano	£4.50	Choose from our selection of Tea	£3.50
Cappuccino	£4.50	• English Breakfast Tea	
Flat White	£4.50	• Decaffeinated Breakfast Tea	
Latte	£4.50	• Green Tea	
Mocha	£4.50	• Earl Grey	
Espresso	£3.50	• Peppermint Tea	
Double Espresso	£3.50	• Chamomile Tea	
Fancy your coffee to float?	£6.00	• Fruit Flavoured Tea	
Enjoy a hot coffee topped with spoonsful of velvety double cream		• Red Bush Caffeine Free Tea	
Add a tittle of your choice:	£3.00	Luxury Hot Chocolate	£6.00
Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka		Cosy up with a timeless classic, steamed milk and chocolate, topped with a sumptuous swirl of whipped cream	
Hot Chocolate	£5.00	Add Caramel or Vanilla syrup	£0.50

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CHILDRENS ROAST MENU



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MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy	£10.00
Roast Pork with Apple Sauce, Sage and Onion Stuffing, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Pan Gravy	£10.00
Chicken Goujons with Fries and Sweet Chilli Dip	£10.00
Fish Goujons with Fries and Peas	£10.00
Linguine with a Mushroom, Cheese and Herb Cream sauce (vg)	£9.50

DESSERTS

Waffles with Chocolate Sauce and Vanilla Ice Cream (vg)	£5.00
Pancakes with Chocolate Sauce and Vanilla Ice Cream (vg)	£5.00
Vanilla Ice Cream Sundae with Chocolate Sauce (vg)	£5.00

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