

TRADITIONAL ROAST MENU



Available Sundays and Bank Holiday Mondays

STARTERS

Cauliflower Velouté with Beetroot Falafel and Soft Fresh Herbs (ve)

Grilled Goats Cheese on Sourdough Crostini with Pickled Pear Salad, Candied Walnuts and Sweet Red Onion Puree (vg)

Bresaola with Marinated Artichoke, Confit of Sweet Pepper topped with Parmesan Shavings, Balsamic and Olive Oil

Potted Hot Smoked Salmon with Horseradish Sour Cream, Chives, Lemon and Brown Bread Croutes

Ham Hock Terrine with Spiced Pineapple and Mustard Dressed Leaves

Sharing Platter of Thyme and Maple Syrup Baked Camembert, Garlic Focaccia and Olives + £5.00

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Harissa Halloumi Stuffed Pepper, Sunflower Seeds, Tomatoes, Spring Onion and Coriander Oil with a side of French Fries (vg)

Linguine tossed with Crab, King Prawns, Shallot, Garlic and Chillies in a White Wine and Cream Sauce, topped with Fresh Parsley and Lime

Onion Bhaji Burger, topped with Minted Coconut Yoghurt and Mango Chutney, on a Pretzel Bun with Lettuce, Tomato and a side of French Fries (ve)

Cheese and Bacon Beef Burger with Dijon Mustard, Onion Rings and Pickles on a Pretzel Bun with a side of French Fries

Hand Battered Catch of the Day, Chunky Cut Chips, Buttered Peas and Tartar Sauce

10oz Rib Eye Steak with Chunky Cut Chips, Grilled Portobello Mushroom, Vine Cherry Tomatoes and Peppercorn Sauce + £10.00

DESSERT

Whiskey and Marmalade Bread and Butter Pudding with Vanilla Custard (vg)

La Tour Ice Cream Sundae: Chocolate and Vanilla Ice Cream, M&Ms, Flake, Cookie Bits, Crushed Maltesers, Marshmallows, Cream and Salted Caramel Sauce

Raspberry Pavlova with Chantilly Cream, Raspberry Sauce and Honeycomb (ve)

Cheese Platter with Crackers, Grapes and Chutney

Tiramisu (vg)

2 COURSES FOR £34.00^{PP} / 3 COURSES FOR £43.00^{PP}

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

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.

A discretionary 10% service charge will be added to your bill. April 2025.

CHILDRENS ROAST MENU



Available Sundays and Bank Holiday Mondays

STARTERS

Warm Breads with Whipped Brie Butter (vg)

Chicken Goujons with Mustard Mayo Dip

Cauliflower Velouté with Beetroot Falafel and Soft Fresh Herbs (ve)

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Prime Cumberland Sausages, Creamed Potatoes, Sweet Onion and Ale Gravy

Linguine with a Mushroom, Cheese and Herb Cream Sauce (vg)

DESSERTS

La Tour Ice Cream Sundae: Chocolate and Vanilla Ice Cream, M&Ms, Flake, Cookie Bits, Crushed Maltesers, Marshmallows, Cream and Salted Caramel Sauce

Raspberry Pavlova with Chantilly Cream, Raspberry Sauce and Honeycomb (ve)

2 COURSES FOR £17.00^{PP} / 3 COURSES FOR £21.50^{PP}

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A discretionary 10% service charge will be added to your bill. April 2025.