

TRADITIONAL ROAST MENU



Available Sundays and Bank Holiday Mondays

STARTERS

Corn Chowder with Leeks, New Potatoes, Fresh Chives and Chilli Oil (ve)

Prawn Cocktail, Atlantic and King Prawns with Crisp Gem Lettuce and Marie-Rose Sauce

Chicken and Apricot Terrine with Spiced Fruit Chutney and Mustard Dressed Leaves

Honey and Sesame Baked Feta with a Lemon Dressing (vg)

Chargrilled Asparagus with Miso Mayonnaise and Seaweed Crumb (ve)

Sharing Platter for two: + £6.00

Charcuterie Board of Brickhill Ham, Cured Deli Meats, Basil Marinated Bocconcini, Hummus, Sun Blushed Tomatoes, Olives and Grissini Bread Sticks

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

Slow Roasted Aubergine with a Moroccan Style Stuffing of Grilled Vegetables, Apricots, Chickpeas, Pumpkin and Poppy Seeds with Chilli and Coriander Oil (ve)

Pan Seared Sea Bass, on a Warm Heirloom Tomato Salad, dressed in Lemon Oil and Watercress Sauce

BBQ Brisket Topped Burger on a Brioche Bun with Applewood Smoked Cheese, Summer Slaw and a side of French Fries

Falafel and Spinach Burger with Tomato and Red Onion on a Vegan Brioche Bun topped with Lime and Coriander Coconut Yoghurt served with a side of French Fries (ve)

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

DESSERT

Dubai Style Chocolate and Pistachio Cheesecake with Raspberry Coulis

Mango and Lime Tart with Coconut Ice Cream and Mint Pastels (vg)

Strawberry Eton Mess Sundae (vg)

Vegan Hot Brownie Sponge with Warm Dark Chocolate Sauce and Blood Orange Sorbet (ve)

Platter of Cheeses with Crackers, Chutney and Grapes

2 COURSES FOR £35.00^{PP} / 3 COURSES FOR £44.00^{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. May 2025.

CHILDREN'S ROAST MENU

Available Sundays and Bank Holiday Mondays



STARTERS

Corn Chowder with Leeks, New Potatoes, Fresh Chives and Chilli Oil (ve)

Prawn Cocktail, Atlantic and King Prawns with Crisp Gem Lettuce and Marie-Rose Sauce

Chicken Goujons with a BBQ Dip

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

Tagliatelle with a Tomato Sauce, topped with Mozzarella (vg)

DESSERTS

Strawberry Eton Mess Sundae (vg)

Vegan Hot Brownie Sponge with Vanilla Ice Cream (vg)

2 COURSES FOR £18.00^{PP} / 3 COURSES FOR £22.50^{PP}

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