

TRADITIONAL ROAST MENU



Available Sundays

STARTERS

Watercress, Leek and Pea Velouté with Crisp Spring Onions and Mint Oil (ve)

Sriracha Spiced Prawn Cocktail with Mango Salsa, Baby Gem and Charred Lime

Warm Brie in an Almond Crumb, Glazed with Hot Honey (vg)

Asparagus, Cured Ham and Poached Egg with Wholegrain Mustard Dressing

Flaked Smoked Haddock Baked in an Applewood Cheddar Sauce with Bloomer Croutes to Dip

Venison, Pork and Pancetta Terrine with Grilled Brioche, Fig and Honey Chutney and Parsley Jelly

Nduja, Mozzarella and Fire Roasted Pepper Bruschetta with Homemade Pesto

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 Thyme Gravy

Grilled Seabass, Gremolata Crumb, Saffron Potatoes, Primavera Broth and Parsley Oil

Caramelised Red Onion, Mushroom and Mascarpone Tart with Tenderstem Broccoli, Crisp Cavolo Nero and Herb Emulsion (vg)

Grilled Fillet Steak Burger with Gruyère Cheese, Crispy Onions and Truffle Mayo on a Brioche Bun served with French Fries

Mexican Spicy Bean Burger with Cheese, Salsa, Avocado and Lettuce, on a Brioche Bun served with French Fries (vg)

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

10oz Rib Eye Steak served with Chunky Cut Chips, Grilled Vine Cherry Tomatoes, Peppercorn Sauce and Cheddar, Onion and Stout Bhaji (+ £12.00 Supplement Applies)

DESSERTS

Warm Sugar Cinnamon Danish, topped with Salted Caramel Ice Cream, Chocolate Sauce, and Candied Pecan Nuts (vg)

Vanilla Panna Cotta with White Chocolate Sauce and Raspberry Compote

Apple Tart Tatin with Vanilla Ice Cream (ve)

Passion Fruit Delice

Cheese Platter with Crackers, Grapes and Seasonal Chutney (vg)

2 COURSES FOR £37.00^{PP} / 3 COURSES FOR £46.00^{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. February 2026.

CHILDREN'S ROAST MENU

Available Sundays



STARTERS

Watercress, Leek and Pea Velouté with Crisp Spring Onions and Mint Oil (ve)

Chicken Goujons with Mayo Dip

Carrot and Cucumber Vegetable Sticks with Salsa Dip (vg)

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 Thyme Gravy

Fish Goujons with Chunky Chips and Peas

Mac and Cheese with Garlic Bread (vg)

DESSERTS

2 Scoops of Ice Cream (vg)

Warm Fudge Brownie served with Vanilla Ice Cream and Chocolate Sauce (vg)

2 COURSES FOR £18.50^{PP} / 3 COURSES FOR £23.00^{PP}

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