

SUNDAY MENU



ROASTS

ALL OF OUR ROASTS ARE SERVED WITH CRISPY ROAST POTATOES, A MEDLEY OF HERB ROASTED CARROTS, PARSNIPS & BUTTERNUT SQUASH, BRAISED RED CABBAGE, SEASONAL GREENS, AND A HOMEMADE YORKSHIRE PUDDING WITH RICH GRAVY

1/2 BEERCAN ROASTED CHICKEN 17.00

sage & onion stuffing

CIDER BRAISED PORK BELLY 18.00

crispy crackling, roasted apple

TOPSIDE OF BRITISH BEEF 18.00

stout roasted onion

BEETROOT WELLINGTON 16.50

stout roasted onion

THREE MEAT ROAST 20.00

sage & onion stuffing, roasted red onion, crispy crackling, roasted apple

SIGNATURE CAULIFLOWER CHEESE FOR TWO 5.50

Made with our Béchamel cheese sauce

SWEET STUFF

ICE CREAM LOADED BELGIAN WAFFLE 5.00

THE CARAMEL ONE

1x scoop honeycomb gelato, caramel sauce & popcorn

THE CHOCOLATE ONE

1x scoop chocolate gelato, chocolate sauce & mini marshmallows

THE BERRY ONE

1x scoop strawberry gelato, mixed berry compôte & fresh strawberries

SHARING IS CARING + 3.00

Add an extra waffle and 1x scoop of your choice to any of the above!

ICE CREAM 2.00 PER SCOOP

VANILLA  • CHOCOLATE • HONEYCOMB • STRAWBERRY



SCAN FOR ALLERGEN
& CALORIE INFO



VEGETARIAN DISHES



VEGAN DISHES

ASK TO SEE OUR NO-GLUTEN CONTAINING INGREDIENTS MENU

Some dishes may contain or have traces of nuts, dairy or gluten. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. Adults need around 2000kcal per day. PB2_B