

Autumn Sunday Roast Prix Fixe Menu

Starters

Roasted red pepper hummus, sundried tomato focaccia, spiced dukkah (gfa,n,vg)

Fig & goats cheese tart, rosemary cream fresh, clove honey, toasted walnuts (n)

Devilled "spiced" whitebait, tartare sauce, lemon

Roasts

Slow braised shoulder & leg of lamb (gfa)

Slow cooked porchetta – pork roast & crackling

Roast sirloin of beef (gfa)

Roast chicken on the bone (gfa)

Vegetable nut roast (n, vga)

All served with roasties, Yorkshire pudding, braised red cabbage, crushed swede, green beans, honey roast parsnips, sage & onion stuffing & our Chef's best Sunday gravy

Puddings

Pear & blackberry crumble, gingerbread crumb, cinnamon custard (gf,vga)

Dark chocolate brownie, cointreau syrup, pistachio ice cream, candied oats (gfa)

Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream

Sunday Roast Menu 2 courses for £28 or 3 courses for £34

