



SUNDAY ROAST MENU

2 COURSES - 24.95 • 3 COURSES - 29.95

STARTERS

BEEF & CHIANTI CROQUETTES

Golden beef & Chianti croquettes. rich, melt-in-your-mouth, beef wrapped in a delicate crunch. Served on a carrot purée, finished with garlic aioli and pea shoots

FRITTO MISTO

Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing

CHICKEN, COCONUT AND LEMONGRASS SOUP

A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves

CHICKEN & HAM HOCK TERRINE

Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough

TWICE BAKED CHEESE SOUFFLÉ^(v)

Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. Served with Pomodoro sauce and roast cherry tomatoes

BEETROOT TART^(vg)

Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil

VEGETABLE & RED LENTIL SOUP^(vg)

A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread

SMOKED SALMON^(gfa) +£4.00

Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast

SUNDAY ROASTS

All roasts are served with crispy roast potatoes, honey roast carrots, parsnips, tender stem broccoli, Yorkshire pudding & rich gravy.

SLOW-ROASTED STRIPLOIN OF BEEF

Horseradish sauce, red wine jus

7oz LAMB RUMP +£4.00

Mint & red wine sauce

GAMMON SHANK

Apple sauce, herb gravy

PANCETTA WRAPPED STUFFED PORK FILLET

Apple sauce, stuffing

½ HERB ROAST CHICKEN

Rich chicken pan gravy

BEETROOT WELLINGTON^(vg)

Mushroom & sage sauce

DESSERTS

CHOCOLATE & CARAMEL CHEESE CAKE^{(v)(gfa)}

A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream

APPLE CRUMBLE CHEESECAKE^(v)

Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel

CHEESEBOARD^(v) +£5.00

Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney

CHURROS & DIPS^(v)

Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel

DARK CHOCOLATE CAKE^(v)

Caramel custard, honeycomb crumb, chocolate sauce

ICE CREAMS^(v) & SORBETS^{(vg)(ngci*)}

Choose any three scoops from our refreshing ice cream or sorbet.

STICKY TOFFEE PUDDING^(v)

Rich caramel sauce, vanilla ice cream

BANOFFEE CHOUX^(v)

Choux bun filled with a creamy banoffee center on a coco soil, topped with banana mousse finished with caramel sauce and a fruit gel

ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb

SORBETS: strawberry & Champagne, raspberry, lemon

SIDES

£4.50 EACH
or 3 FOR £12.00

HONEY-ROAST PARSNIPS & CARROTS^(v)

Thyme, sea salt, honey glaze

BRAISED RED CABBAGE^(vg)

Apple, star anise, red wine vinegar

BUTTERED GREENS^{(v)(vga)}

Seasonal kale / tender stem, garlic, lemon

CAULIFLOWER CHEESE^(v)

Mature cheddar, truffle crumb

PIGS IN BLANKETS

Chipolatas, smoked bacon, sage

DUCK-FAT ROAST POTATOES

Extra portion, rosemary, sea salt

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (ngci), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.