

SUNDAY ROASTS

Available from 12pm until sold out

APPETIZERS

Honey-Baked Camembert (*Great for sharing*) (v) 14

With focaccia bread

Walnut & Beetroot Chèvre (v) (gf) 12

With warmed goat's cheese, rocket, beetroot, walnuts & balsamic reduction

Mackerel & Crème Fraîche Câpres 12

With chives, lemon, served with toasted crostini

Steak Tartare 14

A true French classic with the finest cut of British beef & egg yolk

MAIN COURSE

British Rump of Beef (cooked rare) 19

With cracked black pepper and sea salt crust

12 hour slow-cooked Pork Belly 18

With crispy crackling and caramelised apple compote

Roast Chicken 18

Marinated in fresh garlic and herbs

Vegan Wellington 17

With mushroom, sweet potato, red pepper and caramelised red onion

Children's Roasts 9

Choice of beef, pork, chicken or vegan Wellington

*(All served with seasonal vegetables, garlic and herb roasted potatoes,
Yorkshire pudding and homemade gravy)*

SERVED ON THE SIDE

Pigs in blankets 5

Pork and apple stuffing 5

Truffle Cauliflower cheese 6

Roast potatoes 4



(v) Vegetarian / (vo) Vegetarian Option / (vg) Vegan / (vgo) Vegan Option / (gf) Gluten Free / (gfo) - Gluten Free Option

Please inform your server of any allergies or dietary requirements. While we take great care to accommodate your needs, our kitchen operates in an open environment, and we cannot guarantee the absence of allergens in any dish. No service charge is added to your bill, except for groups of six or more, where a discretionary 12.5% service charge will apply.