Sunday

Marinated Olives *NGCI, VE* ***4***

Baked Camembert *V; Whole baked camembert, rosemary, garlic, honey, crusty baguette,* ***15***

STARTERS

Leek & Potato Soup *V; Crispy leeks, chive oil, crusty baguette,* ***10***

Smoked Mackerel Pâté*; Horseradish crème fraîche, pickled shallot, sourdough crisps,* ***11***

Charcuterie Selection*; Cornichons, pickled onions, sourdough crisps,* ***12***

ROASTS

All served with roasted potatoes, seasonal veg, Yorkshire pudding and unlimited rich gravy

Roast Sirloin of Beef*; Dry-aged for 21 days,* ***23***

Herb Roast Chicken Supreme*; Sage & onion stuffing,* ***21***

Roast Duo*; For those that just can't decide,* ***26***

Vegan Wellington *VE; Ask your server for this weeks flavour,* ***20***

EXTRAS

Cauliflower Cheese *V* ***5*** **•** ***Yorkshire Puddings*** *V* ***4*** **•** ***Roast Carrots & Parsnips*** *NGCI, VE* ***4***
Roast Potatoes *NGCI, VE* ***4*** **•** ***Tenderstem Broccoli*** *NGCI, V* ***4***

SWEET TREATS

Apple & Blackberry Crumble *V; With cream or vanilla ice cream,* ***8***

Warm Chocolate Brownie *V, NGCI; Dark chocolate sauce, vanilla ice cream,* ***8***

Basque Cheesecake *V; Berry compote,* ***8***

Selection of Ice Creams & Sorbets *V, VEO; 3 scoops,* ***6***

V – Vegetarian VE – Vegan NGCI – No Gluten Containing Ingredients VEO – Vegan Option Available