



ROASTS

Sample menu- desserts and pricing may differ

Slow Roasted Beef Rump*
Braised ox cheek ragu

Cider Braised Roast Pork Belly*

Goats Cheese, Beetroot & Squash Wellington **V**

Sweet Potato Nut Roast **V/VG***

Junior Roast - *Smaller portion of any of the above options*

*All served with mixed seasonal vegetables,
butternut squash pureé, roast potatoes, gravy & a Yorkshire pudding*

Leek & Broccoli Blue Cheese Gratin

DESSERTS

Warm Ginger Sponge
Chantilly cream, almond brittle

Chocolate Tart **VG**
Berry coulis, orange gel & almond crumb

Ice Creams | 1 scoop 2.00 | 2 Scoops 3.00

Please ask staff for today's selection

V vegetarian | VG vegan | *GF gluten free option available

Our kitchen contains allergens, please inform a member of staff before ordering.

Service is not automatically included, except 10% service added to groups of 6 or more.