



SUNDAY ROAST MENU

All Roasts served with Sage & Onion Roast Potatoes
Maple Glazed Carrot, Honey Roasted Parsnip,
Ponchmipe, Seasonal Veg & Madeira Gravy (Gf)
and a Yorkshire Pudding

30 Day Matured, Grain Fed Welsh Angus
Topside of beef (Gf) 18

280gm French Trimmed Chicken Supreme (Gf) 18

Slow Cooked Turkey Roulade, Stuffed with
Cranberry, Sage & Onion Stuffing, Chestnuts
Wrapped in Smoked Bacon (Gf) 19.5

Slow Cooked Rolled Porchetta (Gf) 21

8oz Rump of Welsh Lamb (Gf) 25

Chestnut & Seed Roast - Roast Pumpkin Seeds,
Sunflower Seeds & Herbs 18

1.2kg Tomahawk Roast to share
with all the trimmings (Gf) 70

SIDES

Cauliflower Cheese 6	Pigs in Blankets 7
Charred Broccoli 4.5	Seasonal Veg 4
Charred Asparagus 4.5	Extra Gravy 3



SAMPLE SUNDAY SET MENU

Starters

Baked Camembert, Rosemary Focacia, Candied Walnuts

Lamb Kofta, Rocket, Tzatziki

Moroccan Cauliflower Bites, Sriracha (Gf)

Spiced Crab Cakes, Rocket Salad, Aioli (Gf)

Mains

All Roasts served with Roast Potatoes, Maple Glazed Carrots,
Honey Roasted Parsnip, Ponchmipe, Seasonal Veg & Madeira Gravy

28 Day Matured Welsh Angus Topside of Beef (Gf)

Grilled Supreme of Chicken Breast (Gf)

Slow Cooked Rolled Porchetta

Chestnut & Seed Roast (V)

DESSERT

Sticky Toffee Pudding, Custard (Gf)

Chocolate Brownie, Vanilla Ice Cream

Trillionaires Tart, Blackcurrant Sorbet (Vg/Gf)

Brulee'd Manchego Cheesecake, Honeycomb Ice Cream

Sicilian Lemon Tart, Raspberry

2 COURSES £22.95

3 COURSES £26.95