



SUNDAY ROASTS

All of our roasts are served with crispy roast potatoes, a medley of herb roasted carrots, parsnips & butternut squash, braised red cabbage, seasonal greens, and a homemade Yorkshire pudding with rich gravy

1/2 Beercan Roasted Chicken 17.00
sage & onion stuffing

Topside of British Beef 18.00
stout roasted onion

Cider Braised Pork Belly 18.00
crispy crackling, roasted apple

Three Meat Roast 20.00
sage & onion stuffing

Beetroot Wellington 16.50
stout roasted onion

SIDE FOR TWO
Brewer's cauliflower cheese 5.50
made with our Béchamel cheese sauce

BEER MATCHES

- A APA**
- I IPA**
- T TROPICAL IPA**
- L LAGER**
- P PILSNER**
- S STOUT**

MADE WITH BEER

CHILDREN'S ROASTS £8.50

half sized portions of any roast option
(AGES 6-12, EXCLUDES 3 MEAT ROAST)

COMPLIMENTARY ROAST
FOR CHILDREN 6 & UNDER
with each adult main course ordered

DESSERTS

New York Cheesecake 4.00
fresh strawberries & winter berry coulis

Sticky toffee pudding 4.00
custard or vanilla ice cream

Ice cream/sorbet 2.00 per scoop
vegan vanilla & chocolate sauce
honeycomb gelato
mango sorbet

Warm chocolate brownie 4.00

vanilla ice cream & Belgian chocolate sauce

Warm churros 4.00

cinnamon sugar, Belgian chocolate sauce

GO LARGE TO SHARE 8.00

double portion of churros topped with Belgian chocolate & salted caramel sauces, mini marshmallows, brownie pieces and fresh strawberries



VEGETARIAN DISHES VE VEGAN DISHES

Some dishes may contain or have traces of nuts, dairy or gluten. Please ask a team member for our list of allergens.

Scan the QR code for allergen and nutritional info. Our kitchen is an environment where gluten containing ingredients and other allergens are used. Whilst every care is taken during the preparation of your food, we cannot guarantee that NO cross contamination has occurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. A discretionary service charge of 10% will be added to your bill. 100% of all tips go to the team. PB2