

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 sage & onion stuffing (1643kcal) 17.50

TOPSIDE OF BRITISH BEEF roasted red onion () (1091kcal) 18.50

CIDER BRAISED PORK BELLY crispy crackling, roasted apple (1706kcal) 18.50

THREE MEAT ROAST sage & onion stuffing () (1295kcal) 21.00

SQUASH & LENTIL WELLINGTON VE (1311kcal) 17.00

SIDE FOR TWO Brewer's cauliflower cheese, made with our Béchamel cheese sauce V () () (677kcal) 6.00

CHILDREN'S ROASTS £8.75

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

Toffee & honeycomb cheesecake, served with honeycomb gelato & salted caramel sauce v () [821kcal] 5.00

Sticky toffee pudding, custard or vanilla ice cream V (\$ (568kcal) 5.00

Belgian chocolate cookie bake, chocolate sauce, vanilla ice-cream V (§ (929kcal) 5.00

Warm churros, cinnamon sugar, chocolate sauce v (3) (277kcal) 5.00

Ice cream/sorbet 2.00 per scoop vegan vanilla & chocolate sauce VE (217kcal) honeycomb gelato V (216kcal) passion fruit sorbet VE (126kcal)



V 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.

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 accurred or that your food is completely free from traces of any of the allergens that may be present in our kitchen. Scan the QR code for allergen info. A discretionary service charge of 12.5% will be added to your bill. 100% of all tips go to the team. Adults need around 2000kcal per day. PB3

