



SUNDAY ROASTS

Served on Sundays 12 to 5pm

STARTERS

Dewars Prawn Cocktail 10 Kcals 331 (GFO)

Atlantic Prawns, Iceberg Lettuce, Cucumber, Red Pepper, Marie Rose Sauce

Slow Braised Ox Cheek 12 Kcals 390

Pearl Barley 'Risotto', Rich Jus

Ham Hock Terrine 12 Kcals 306 (GF)

Toasted Ciabatta

Soup of the Day (v) 8 Kcals 239 (GFO)

Bread & Butter

Goats Cheese & Pickled Beetroot Salad (v) 9 Kcals 257 (GFO)

Toasted Hazelnut

MAINS

All served with Duck Fat and Rosemary Roast Potatoes, Creamy Mash Potatoes, Buttered Seasonal Greens, Roasted Root Vegetables, Carrot Puree, Cauliflower Cheese, Yorkshire Pudding & Rich Meat Gravy

Slow Cooked Yorkshire Sirloin (Served Pink) 22 Kcals 1327 (GFO)

Slow Roasted Grass-fed Beef

Roasted Yorkshire Pork Shoulder 22 Kcals 1457 (GFO)

Pork Cooked in Cider and Apples, Crispy Crackling

Baked Haddock 22 Kcals 941

Peas A la Francaise, Buttered Jersey Royal Potatoes

Penne Arrabiata (v) 18 Kcals 875

DESSERTS

Lemon Posset 8 Kcals 624 (GFO)

Amaretto & Cranberry Coulis, Shortbread Crumb

Sticky Toffee Pudding 8 Kcals 624

Butterscotch Sauce, Vanilla Ice Cream

Chocolate & Banana Marble Cake 8 Kcals 437

Chocolate Sauce, Coffee Ice Cream

Trio of Ice Cream 8 Kcals 537 (GF)

Vanilla, Chocolate & Strawberry

Kindly please advise of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones.

Additional allergen information is available on request. GFO - Gluten Free Option Available.

Sunday 29th March 2026