

SUNDAY LUNCH

ROASTS

succulent roast sirloin of beef, wasabi mustard 20.00

slow roasted middle pork belly, crisp crackling, burnt apple and miso 19.00

tender pan seared chicken 19.00

oven roasted celeriac medallions, cranberry and marmalade glaze 15.00

roasted butternut squash, braised leeks, spring onions with feta wellington 17.00

OTHER MAINS

delicate seafood fish pie, topped with infused garlic cream potato mash 17.50

handcrafted dry aged house seasoned steak burger, served pink with golden skin on fries 16.50

house seasoned vegan burger with golden skin on fries 15.50

ROASTS ACCOMPANIED BY

crispy hand cut roast potatoes cooked in rich duck fat

sticky red cabbage hints of mixed spice & spiced vinegar reduction

crushed carrot and swede lightly seasoned

sautéed spring greens & leeks

red wine gravy infused with red onion

crisp yorkshire pudding with a soft airy centre

sweet potato puree lightly spiced with nutmeg

our roasts can be made gluten free, roasts come with unlimited gravy

our roasts have option of crispy hand cut roast potatoes

DESSERTS AVAILABLE