

At the heart of our Sunday roast menu are traditional slow roasted cuts of meat for two to share.

Prepared by our own in-house butchers in Cheshire, our chefs slow roast at low temperatures to lock in amazing flavours.

### **Slow Roast Rump of Beef**

28 day aged, garlic, thyme

### **Slow Roast Leg of Lamb**

Rosemary, garlic

### **Whole Herb Roast Chicken**

Lemon, rosemary

All served with crisp golden roast potatoes, seasonal greens, crushed carrot & swede, roasting gravy and Yorkshire pudding.

# Sunday Roast

29.50 FOR TWO TO SHARE

INDIVIDUAL PORTIONS AVAILABLE ON REQUEST

Children (Under the age of 11) 7.50

Roast chicken or beef, crisp golden roast potatoes, peas, Yorkshire pudding & roasting gravy