

SUNDAY ROAST

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

SUNDAYS | 12NOON - 6PM

STARTERS

SEASONAL VEGETABLE SOUP | Peas, kale, basil
& rye bread croutons (v)

ROAST HERITAGE BEETROOT | Buffalo ricotta, apple, basil
pesto & smoked seeds (n)

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

CHILLI SQUID | Thai herbs & noodle salad

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter

FISH & CHIPS | Mushy peas, lemon & tartare sauce

CRISPY DUCK | Pak choi, broccoli, honey
& sesame

SLOW ROAST BEEF | SLOW ROAST LAMB
HERB ROAST CHICKEN

*All served with crisp golden roast potatoes,
heritage carrots, peas, roasting
gravy and Yorkshire pudding.*

(A £2.50 supplement charge will apply)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

BAKED NEW YORK CHEESECAKE | Amarena cherries (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (v) denotes vegetarian dishes. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge