



Sunday Roast & Pudding

All our roasts are served with Yorkshire puddings, blanched broccoli, wood fired honey roast carrots & potatoes and parsnips with a boat of gravy.

Adults £25/ Kids £12.50

Meat Eaters

Reverse seared Topside of Black Angus beef and Slow roasted pork belly. We normally serve both meats but if you prefer we can do one or the other.

Mushroom Wellington

Roast portobello mushrooms, Mushroom Duxelles with walnuts and almonds, caramelised red onion all wrapped up in buttery rough puff pastry.

Pudding

Chocolate brownie with a chocolate sauce, Made using 71% cocoa mass chocolate to give a deep chocolate punch.

Apple crumble and custard. Bring back memories of childhood with this enhanced classic. We make a caramel, deglaze with grated apples, add chopped apples, vanilla and cinnamon then Top with buttery crumble made with almonds, walnuts and vanilla sugar.

Extras

Cauliflower Cheese £7

Rich and creamy Cauliflower cheese baked in the wood fired oven and served in a cast iron pan.

Extra yorkshire £1

*All our food is prepared in a kitchen where nuts, gluten and other known **allergens** may be present, so while an item may not contain a specific allergen we cannot guarantee that our food is entirely allergen free.*



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