Sunday

Starters

Nocellara olives	4.00 (vg)
Bread and oil	5.50 (vg)
Pea & mint arancini, lemon mayo	6.50 *(gf, gfo)*
Salt & pepper squid, tartare sauce	7.50
Mackerel pate, toasted crostini, pickled cucumber	7.00 *(gfo)*

Mains

Roast topside of beef	19.50 (gfo)
Slow roasted leg of lamb	20.00 (gfo)
Braised belly of pork with crackling	19.00 (gfo)
¼ Roast chicken	18.00 (gfo)
'Farmyard Feast' - beef, pork & lamb with extra pots & yorkie	24.00 (gfo)
Butternut squash & mushroom wellington	16.50 (vg)
Nut roast – sweet potato, walnut & sage	17.50 (vg, gf)

All our roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Kids

Roast pork, beef, lamb or vegetable wellington w/ trimmings	12.50 (gfo)
Chicken bites, chips, peas	9.00
Ice cream / Sorbet Choose 2 scoops *chocolate, vanilla, salted caramel, mint choc chip, strawberry / mango, lemon*	5.00 (gf)
Chocolate brownie, vanilla ice cream	4.50

Sides

Yorkshire pudding	2.50 (v)
Roast potatoes	4.00 (vg,gf)
Seasonal vegetables	3.50 (vg,gf)
Cauliflower & broccoli cheese	5.00 (v,gf)
Chunky chips	4.70 (vg)

Desserts

Chocolate brownie, vanilla ice cream	7.50
Spiced pear & almond frangipan, chantilly cream	8.00
Creme Brulee	7.50(gf)
Ice cream / Sorbet Choose 2 scoops *chocolate, vanilla, salted caramel, mint choc chip, strawberry / mango, passionfruit, lemon*	5.00 (gf)
Affogato, vanilla ice cream and shot of espresso	5.00 (gf)
Add shot - *Amaretto, Cointreau, Baileys, Frangelico, Kahlua, Brandy*	2.50 (gf)

v - vegetarian | vg – vegan | gf – gluten free | gfo – gluten free option

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