SUNDAY ROAST SET MENU

Two Courses 25 | Three Courses 30

STARTERS

Burrata, heritage tomatoes, black olive tapenade, sourdough crisps (v)

Mushrooms On Toasted Sourdough, haricot bean & rosemary purée (ve)

Calamari, saffron aioli

ROASTS

Served with a Yorkshire pudding, thyme-roasted potatoes, savoy cabbage, leeks & roasted root vegetables

Rump of Beef, red wine gravy

Roast Chicken, bacon & chestnut stuffing, red wine gravy

Lamb Rump, red wine gravy

Root Vegetable, Cranberry & Nut Roast^, onion gravy (v)
Vegan serve available without a Yorkshire (ve)

To Share - Rump of Beef, Roast Chicken, Lamb Rump,
bacon & chestnut stuffing, red wine gravy (+3pp)

SIDES:
Cumberland Pigs in Blankets 6 | Cauliflower Cheese (v) 4.5 | Creamed Spinach (v) 6
Add an extra portion of: Beef Rump 9 | Half Roast Chicken 7.5 | Lamb Rump 9

DESSERTS

Sticky Toffee Pudding, ginger ice cream (v)

Chocolate Fondant, salted caramel ice cream (v)

Bramley Apple & Timperley Rhubarb Crumble, vanilla crème anglaise (v)
Vegan serve available (ve)

Please see main menu for full calories and allergen details