

# TRADITIONAL ROAST MENU



Available Sundays and bank holiday Mondays

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## TO START

Roasted Cherry Tomato Soup, Garlic Croutons, Chilli Oil (ve)	£9.00
Crab and Gruyère Tart, served Warm with Herb Dressed Pea Shoots	£12.50
Salad of Burrata, Grilled Peach, Pancetta Crisp, Heirloom Tomatoes, Basil and Smoked Garlic Oil, Balsamic Glaze	£10.50
Prawn and Crayfish Cocktail, Marie-Rose Sauce, Brown Bread and Butter	£13.00
Chicken and Tarragon Terrine, Cornichons, Honey Mustard Dressing	£11.50
Beetroot and Goats Cheese, Candied Walnuts, Sherry Vinegar and Maple Dressing, Micro Herbs (vg)	£10.00
Wild Mushrooms in a White Wine Cream and Garlic, served on a Toasted Crumpet, topped with a Free Range Poached Egg (vg)	£12.00

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## MAINS

Roast Sirloin of Beef, Thyme Gravy, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables	£25.00
Roast Breast of Chicken, Sage and Onion Stuffing, Pigs in Blankets, Yorkshire Pudding, Chicken Gravy, Roast Potatoes, Seasonal Vegetables	£22.50
<b>For Two to Share:</b> Dijon and Chive Crusted Saddle of Lamb, Roast Potatoes, Yorkshire Pudding, Lamb Jus, Seasonal Vegetables	£75.00
Brie and Beetroot Tart, Roast Potatoes, Yorkshire Pudding, Vegetarian Gravy, Seasonal Vegetables (vg)	£19.00
Grilled Beef Burger topped with Cheese and Bacon, Pretzel Bun, Lettuce, Tomato, Pickles, House made Ketchup and French Fries	£19.95
Vegetable Bhaji Burger, Pretzel Bun, Mango Chutney, Lettuce, Tomato and Red Onion, Mint Coconut Yoghurt, Paprika Dusted Sweet Potato Fries (ve)	£19.50
Linguine tossed in a Parmesan White Wine Shallot and Garlic Cream, Sautéed Langoustines and Scallops, finished with Parsley and Lemon	£25.50
10oz Ribeye Steak, Chunky Cut Chips, Grilled Mushroom, Vine Cherry Tomatoes, Peppercorn Sauce	£36.50
Hand Battered Catch of the Day, Chunky Cut Chips, Buttered Peas, Tartar Sauce	£20.00

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(vg) is Vegetarian and (ve) is Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. When placing your food order, a discretionary 10% service charge will be added to your bill.

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## DESSERTS

Dolce De Leche Chocolate Cheesecake	£9.00
Pistachio and Lemon Parfait (ve)	£9.00
Rich Coffee Tart, Caramel Ice Cream	£9.50
Warm Apricot and Cardamom Treacle Tart, Vanilla Ice Cream	£9.50
Platter of Cheeses, Grapes, Chutney, Crackers	£14.50

Enjoy an after dinner cocktail/hot drink and mini dessert

Choose from Espresso Martini or Pornstar Martini with a mini dessert of your choice. £15.00

Select your favourite tea or coffee to enjoy with your choice of mini dessert. £8.00

Caramel Profiterole / Chocolate Brownie

## HOT DRINKS

Americano	£4.50	Choose from our selection of Tea	£3.50
Cappuccino	£4.50	• English Breakfast Tea	
Flat White	£4.50	• Decaffeinated Breakfast Tea	
Latte	£4.50	• Green Tea	
Mocha	£4.50	• Earl Grey	
Espresso	£3.50	• Peppermint Tea	
Double Espresso	£3.50	• Chamomile Tea	
		• Fruit Flavoured Tea	
		• Red Bush Caffeine Free Tea	
<b>Fancy your coffee to float?</b>	<b>£6.00</b>	<b>Hot Chocolate</b>	<b>£5.00</b>
Enjoy a hot coffee topped with spoonsful of velvety double cream		<b>Luxury Hot Chocolate</b>	<b>£6.00</b>
		Cosy up with a timeless classic, steamed milk and chocolate, topped with a sumptuous swirl of whipped cream	
<b>Add a tittle of your choice:</b>	<b>£3.00</b>	Add Caramel or Vanilla syrup	<b>£0.50</b>
Whiskey, Kahúla, Rum, Brandy, Baileys, Vodka			

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# CHILDRENS ROAST MENU



Available Sundays and bank holiday Mondays

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## MAINS

Roast Sirloin of Beef, Thyme Gravy, Yorkshire Pudding, Roast Potatoes, Tender Stem Broccoli, Carrots, Baby Corn	<b>£10.00</b>
Roast Breast of Chicken, Sage and Onion Stuffing, Pigs in Blankets, Yorkshire Pudding, Chicken Gravy, Roast Potatoes, Tender Stem Broccoli, Carrots, Baby Corn	<b>£10.00</b>
Chicken Goujons, Fries, Sweet Chilli Dip	<b>£10.00</b>
Fish Goujons, Fries, Peas	<b>£10.00</b>
Linguine Pomodoro (vg)	<b>£9.50</b>

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## DESSERTS

Waffles with Chocolate Sauce, Vanilla Ice Cream (vg)	<b>£5.00</b>
Pancakes with Chocolate Sauce, Vanilla Ice Cream (vg)	<b>£5.00</b>
Vanilla Ice Cream Sundae with Chocolate Sauce (vg)	<b>£5.00</b>

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