

TRADITIONAL ROAST MENU



Available Sundays and Bank Holiday Mondays

NIBBLES

Warm Breads with Whipped Brie Butter (vg) **£7.00**

TO START

Cauliflower Velouté with Beetroot Falafel and Soft Fresh Herbs (ve) **£9.00**

Grilled Goats Cheese on Sourdough Crostini with Pickled Pear Salad, Candied Walnuts and Sweet Red Onion Puree (vg) **£11.50**

Bresaola with Marinated Artichoke, Confit of Sweet Pepper topped with Parmesan Shavings, Balsamic and Olive Oil **£12.50**

Pan Seared Scallops on Pea Puree, with Pancetta Crisp and Black Pudding Crumb **£15.50**

Potted Hot Smoked Salmon with Horseradish Sour Cream, Chives, Lemon and Brown Bread Croutes **£13.25**

Ham Hock Terrine with Spiced Pineapple and Mustard Dressed Leaves **£11.00**

Sharing Platter of Thyme and Maple Syrup Baked Camembert, Garlic Focaccia and Olives **£22.00**

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy **£25.00**

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy **£23.00**

Harissa Halloumi Stuffed Pepper, Sunflower Seeds, Tomatoes, Spring Onions and Coriander Oil with a side of French Fries (vg) **£21.50**

Linguine tossed with Crab, King Prawns, Shallot, Garlic and Chillies in a White Wine and Cream Sauce, topped with Fresh Parsley and Lime **£26.00**

Onion Bhaji Burger, topped with Minted Coconut Yoghurt and Mango Chutney, on a Pretzel Bun with Lettuce, Tomato and a side of French Fries (ve) **£21.00**

Cheese and Bacon Beef Burger with Dijon Mustard, Onion Rings and Pickles on a Pretzel Bun with a side of French Fries **£21.50**

Hand Battered Catch of the Day, Chunky Cut Chips, Buttered Peas and Tartar Sauce **£22.00**

10oz Rib Eye Steak with Chunky Cut Chips, Grilled Portobello Mushroom, Vine Cherry Tomatoes and Peppercorn Sauce **£37.00**

(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. February 2025.

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DESSERTS

Whiskey and Marmalade Bread and Butter Pudding with Vanilla Custard (vg)	£9.50
La Tour Ice Cream Sundae: Chocolate and Vanilla Ice Cream, M&Ms, Flake, Cookie Bits, Crushed Maltesers, Marshmallows, Cream and Salted Caramel Sauce (vg)	£9.50
Tiramisu (vg)	£9.50
Raspberry Pavlova with Chantilly Cream, Raspberry Sauce and Honeycomb (ve)	£9.50
Cheese Platter with Crackers, Grapes and Chutney	£16.00

Enjoy an after dinner cocktail:

MOCHA MARTINI	£14.00
Bourbon, Baileys, Kahlúa, Double Espresso and Chocolate Powder Garnish	
LEMON SHORTCAKE	£14.00
White Chocolate Mozart, Cream, Absolut Citron, Vanilla Syrup with a Lemon Sugar and Biscuit Garnish	

Americano	£5.00
Cappuccino	£5.00
Flat White	£5.00
Latte	£5.00
Mocha	£5.00
Double Espresso	£4.50
Add a drop of Caramel or Vanilla Syrup	£0.50

Add a tittle of your choice: £3.00
Whiskey, Kahlúa, Rum, Brandy, Baileys, Vodka

Hot Chocolate £5.00
A timeless classic of steamed milk and chocolate

Luxury Hot Chocolate £6.00
Cosy up with steamed milk and chocolate, topped with a sumptuous swirl of whipped cream

TEA LAB

Choose from one of our delightful teas, sourced from local company Tea Lab £4.50

- Organic English Breakfast
- Ceylon Decaf
- Citrus Grey
- Pitch Black
- Organic Mao Feng
- Whole Leaf Peppermint
- Cloud 9
- Dream Catcher
- Velvet Crush
- Organic Phoenix Rose

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CHILDRENS ROAST MENU



Available Sundays and Bank Holiday Mondays

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy	£10.00
Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy	£10.00
Chicken Goujons with Fries and Sweet Chilli Dip	£10.00
Fish Goujons with Fries and Peas	£10.00
Linguine with a Mushroom, Cheese and Herb Cream sauce (vg)	£9.50

DESSERTS

Waffles with Chocolate Sauce and Vanilla Ice Cream (vg)	£5.00
Pancakes with Chocolate Sauce and Vanilla Ice Cream (vg)	£5.00
Vanilla Ice Cream Sundae with Chocolate Sauce (vg)	£5.00

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