



SUNDAY

~ OUR ROASTS ~

AVAILABLE EVERY SUNDAY FROM MIDDAY UNTIL IT'S GONE!

ROASTS ARE SERVED WITH: YORKSHIRE PUDDING, ROASTIES,
BRAISED RED CABBAGE, SEASONAL VEGETABLES,
MASH, STUFFING & RICH GRAVY

GARLIC & THYME CHICKEN	18.95
VEGETARIAN WELLINGTON (VGO)	17.95
PORK BELLY & CRACKLING	19.95
BRITISH BEEF TOPSIDE	19.95
ROAST LAMB	24.95
<i>Ask a member of our team for today's choice.</i>	
KID'S ROASTS	9.95
<i>Smaller version of our traditional roast - Beef, Chicken or Veg.</i>	

SUNDAY SIDES

CREAMY CAULIFLOWER CHEESE (V)	4.95
SAGE & SHALLOT STUFFING	5.95
MARKET VEGETABLES WITH GARLIC & HERB OIL (V)	5.95
THYME & SEA SALT ROAST POTATOES (VG)	3.95
YORKSHIRE PUDDINGS & MEAT OR VEGETARIAN GRAVY (V)	4.95

OUR FOOD SUPPLIERS

We are committed to offering the best seasonal produce by upholding the highest quality standards, sustainability and ethical practices. With our carefully selected suppliers, we ensure that every dish we present reflects who we are.

Winster Foods provides fresh local produce and dairy while sourcing speciality ingredients globally, blending regional quality with global flavours.

Owen Taylor & Sons, a family-run butcher since 1922, offers premium, expertly matured beef, pork and lamb from local farms.

Direct Seafoods offers top-quality, responsibly sourced seafood with a focus on sustainability and modern technology. Hopwells, established in 1975, delivers high-quality products from trusted brands as a leading UK independent food wholesaler.

ALLERGENS & DIETARY REQUIREMENTS

Please see our website for a full allergen menu. Alternatively, ask a member of our team.

Our food is prepared to order and may contain allergens or ingredients not listed on the menu.

Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.