

SUNDAY ROAST

1 course 32 per head / 2 courses 38 / 3 courses 45

Served family sharing style, straight to your table.

12:30-15:30

Always available: Whole roast lemon & thyme chicken, sage & pancetta stuffing

Roasts in rotation: Slow cooked shoulder of lamb, garlic & rosemary, mint sauce

Rolled & stuffed belly of pork, fennel, thyme & fig, cider apple sauce

Roast rib of beef marinated in garlic & truffle, horseradish sauce

Roast turkey, bread sauce, pigs in blankets

Vegan & vegetarian: Agave glazed mustard and herb seitan roast, vegan gravy

All roasts come with roast and mash potatoes, roasted roots, greens, gratin, Yorkshire pudding, gravy

Please ask your server to find out the additional roasts of the day.