

## Sunday's Roast Menu

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28 Day Aged Sirloin of Beef served with duck fat roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy £18.95

Salt Marsh Leg of Lamb served with duck fat roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy £17.95

Free Range Chicken Supreme served with sausage meat stuffing, duck fat roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy £17.95

Mixed Meat - 28 Day Aged Sirloin, Roast Lamb, Roasted Chicken Breast & sausage meat stuffing served with duck fat roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy £20.95

Cranberry & Parsnip Vegetarian Roast served with olive oil roast potatoes, locally sourced vegetables, Yorkshire pudding & home-made gravy (v) £16.95

Please note : Our Gravy is Gluten Free so all dinners can be made gluten free by removing the Yorkshire pudding. The Vegetarian Roast is Vegan, but the Yorkshire pudding is not. So again this can be Vegan friendly by removing the Yorkshire pudding.

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### Sides

Extra Roast Potatoes £3.95

Cauliflower Cheese (V GF) £5.95

Seasonal Vegetables £4.00

Extra Yorkshire Pudding £1.50

Extra Meat: 2 Slices Beef/3 Slices Lamb/Roast Chicken Supreme all £5.00 each

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### Home-made Desserts

Sticky Toffee Pudding served with homemade banana ice cream (V) £7.95

Fresh Fruit Salad served with Raspberry Sorbet (VG GF) £7.95

Classic Banana Split (V GF) £7.95

Apple Crumble with a caramelised top served with custard (V GF) £7.95

Warm Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce (V) £7.95

Honeycomb & Toffee Sundae with vanilla pod ice cream (V GF) £7.95

Mixed Berry Eton Mess (V GF) £7.95

Selection of Ice Creams or Sorbets (V GF) (VG On Request) £7.95

Cheeseboard - a selection of British cheeses with red onion chutney, grapes & biscuits £9.95