

# SUNDAY ROAST

1 & 2 COURSE £16 3 COURSE £19

## STARTERS

ROASTED PARSNIP SOUP, CREME FRAICHE, BAKERS BREAD (V) (GFO)

CHICKEN LIVER PARFAIT, ONION JAM, TOASTED BAKERS BREAD (GFO)

HAM HOCK TERRINE, HORSERADISH MAYO, TOASTED BREAD (£1 SUPPLEMENT) (GFO)

CREAMY GARLIC & BLUE CHEESE MUSHROOMS ON TOASTED SOURDOUGH (V) (GFO)

GREEK SALAD, FETA, RED ONION, CUCUMBER, OLIVES (GF)

## ROASTS

*Slow roasted tender cuts of hand carved meats*

DRY-AGED SIRLOIN OF HEREFORDSHIRE BEEF (GFO)

ROASTED LEG OF WELSH LAMB (GFO)

BUTTER ROASTED TURKEY (GFO)

TRIO OF ROASTS (+£2) (GFO)

BETROOT & BUTTERNUT SQUASH WELLINGTON (V)

SERVED WITH HOMEMADE YORKSHIRE PUDDING, PROPER ROASTIES, RED CABBAGE, MAPLE & THYME ROASTED ROOT VEGETABLES, BUTTERED GREENS, PROPER GRAVY

## ON THE SIDE

CREAMY BUTTERED MASH £3 (V) (GF)

CAULIFLOWER MATURE CHEDDAR CHEESE £3 (V)

PORK & SAGE STUFFING £3

BUTCHERS PORK SAUSAGES WRAPPED IN BACON £3

## HOMEMADE DESSERTS

APPLE & RHUBARB CRUMBLE, VANILLA CUSTARD

HOMEBAKED BISCOFF CHOCOLATE BROWNIE, VANILLA ICE CREAM

WHITE CHOCOLATE & MORELLO CHERRY CHEESECAKE, VANILLA ICE CREAM

ICE CREAM SUNDAY, MERINGUE, BERRY COULIS

PUFF PASTRY NAPOLEON CAKE, CREAMY FILLING, CRANBERRY JAM

BREAD & BUTTER PUDDING, VANILLA CUSTARD