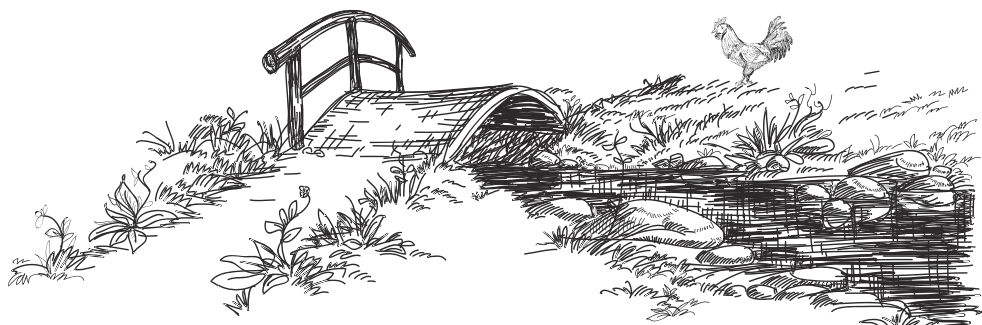


EVERY SUNDAY

SUNDAY ROAST



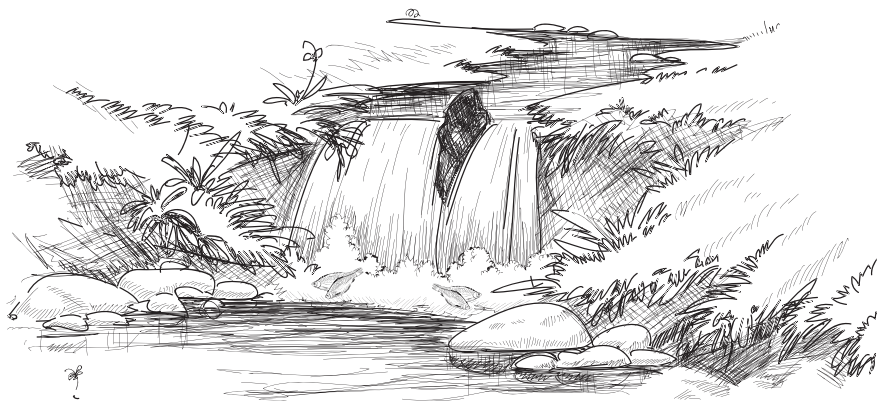
EVERY WEDNESDAY

STEAK NIGHT



EVERY OTHER FRIDAY

FISH NIGHT



TRADITIONAL SUNDAY ROAST

STARTERS

CRAYFISH AND PRAWN COCKTAIL

£10.95

With our homemade marie rose sauce

SICILIAN FISH CAKE (Homemade)

£10.50

Cod, salmon & smoked haddock, Sicilian spices garlic chilli aioli and leaf Salad

CALAMARI FRITTI

£9.50

Deep-fried & coated in semolina, plain flour, salt & pepper with marinara sauce ,fresh chillis and lemon wedge

BUTTERMILK POPCORN CHICKEN

£10.50

Fried chicken breast coated in japanese bread crumbs with sriracha mayonnaise

BRIE IN CARROZZA (V)

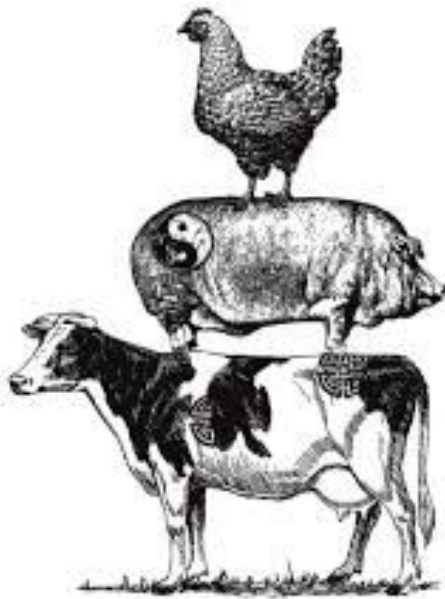
£9.50

Fried brie coated twice in bread crumbs, served with cranberry, onion chutney and leaf Salad

FRENCH ONION SOUP GRATINÉE (V)

£8.95

Croutons and grated cheese



MAINS

TRIO OF BEEF, LAMB AND PORK ROASTS

£22.50

Potatoes Roasted in Goose Fat, Rosemary, Thyme, Red Onion & Garlic, Rich Beef Gravy, Homemade Yorkshire Pudding Accompanied by Seasonal Vegetables

ROAST SIRLOIN ANGUS BEEF

£19.00

Potatoes Roasted in Goose Fat, Rosemary, Thyme, Red Onion & Garlic, Rich Gravy, Homemade Yorkshire Pudding Accompanied by Seasonal Vegetables

ROAST LEG OF LAMB

£19.50

Potatoes Roasted in Goose Fat, Rosemary, Thyme, Red Onion & Garlic, Rich Gravy, Homemade Yorkshire Pudding Accompanied by Seasonal Vegetables

ROAST PORK LOIN

£16.00

Potatoes Roasted in Goose Fat, Rosemary, Thyme, Red Onion & Garlic, Rich Gravy, Homemade Yorkshire Pudding Accompanied by Seasonal Vegetables

ROAST TURKEY BREAST

£16.00

Free Range & 100% British with Homemade Stuffing, Potatoes Roasted in Goose Fat, Rosemary, Thyme, Red Onion & Garlic, Rich Turkey Gravy, Homemade Yorkshire Pudding Accompanied by Seasonal Vegetables

NUT ROAST

£14.00

Vegetarian Nut Roast with Vegetarian Gravy served with Roast Potatoes, Yorkshire Pudding and Stuffing

LAMB SHANK

£24.50

Slow Braised Lamb Shank Cooked in a Delicious Rich Red Wine jus Served with Creamy Mash Potato & Seasonal Vegetables

SEA BASS WITH A CHIVE VELOUTÉ SAUCE

£24.00

Pan-Fried Filled of Whole Sea Bass with A Chive Velouté Sauce (A Classic French Creamy White Wine, Chives Sauce) Served with Hasselback Potatoes and Tendersteam Broccoli

LASAGNA BIANCA (V)

£15.50

Layers of Pasta in a white Bechamel Sauce, Courgette, Spinach, Brie & Parmesan Cheese, Basil Served with a Side Salad

