

SUNDAY ROAST

- SNACKS FOR THE TABLE -

CRISPY CORN	8	MARINATED OLIVES	8
SPICED NUTS	8	SALT & PEPPER SQUID	14
CRUSTY BREAD & BUTTER	8	FISH FINGERS & TARTAR	16

- STARTERS -

CHICKEN LIVER PÂTÉ	crusty bread & cornichons	16
PRAWN COCKTAIL	king prawns, classic marie rose, celery salad	20
SPLIT PEA & HAM SOUP	pulled ham hock & warm country bread	14
CHARRED ASPARAGUS	soft boiled egg, bearnaise & toast	18
PEAR & STILTON SALAD	colston basset stilton	18
SEARED HAND DIVED SCALLOPS	roasted cauliflower puree, granny smith apple slaw	26

- MAINS - *all mains are served with yorkies, roast potatoes & gravy*

ROAST WESTHOLME BEEF	full-blood black wagyu rump cap	38
DINGLEY DELL PORK BELLY	granny smith apple sauce	28
SPATCHCOCK HALF CHICKEN	spiced garlic rub	26
MUSHROOM, LEEK & SPINACH PIE	aged cheddar	18

- SIDES -

VINE TOMATO SALAD	12
YORKSHIRE PUDDING	3
ROAST POTATOES	9
SALTED & BUTTERED ASPARAGUS	10
HONEY GLAZED CARROTS	14
BRUSSELS SPROUTS, MAPLE BUTTER & SMOKED BACON	14

- PUDDING -

WARM TOFFEE SPONGE	vanilla ice cream	12
LEMON POSSET	home-made short bread	12
SELECTION OF ICE CREAMS		12

