

SUNDAY ROAST

2 courses £24 / 3 courses £27

STARTERS

Roast Vine Tomato Soup

A hearty bowl of soup complemented by crusty dipping bread and a drizzel of balsamic

Goats Cheese Balls

Fried with crispy panko and a balsamic reduction

Chicken Wings / Cauliflower Wings

Served with peri - peri dressing

Creamy Garlic Mushrooms

Fried mushrooms with garlic, cream and white wine sauce served with crusty bread

MAIN COURSES

All served with seasonal vegetables, creamy mashed potato, crispy roast potatoes, Yorkshire pudding & Peaky 'Proper' Gravy

Roast Dry-Aged Beef Sirlion

Roasted Spring Chicken

with sage stuffing and crispy skin

Slow-Cooked Pork Belly

with crispy crackling, sage stuffing and burnt apple miso sauce

Black Bean Roulade

with redcurrant gravy and a vegan Yorkshire pudding

SIDES

Cauliflower Cheese | Piggy Blinders
Honey Roasted Carrots | Roasted Hispi Cabbage | Tenderstem Broccoli
£4 each

DESSERTS

Knickerbocker Glory

Our classic Great British ice cream sundae

Bread & Butter Pudding

With custard and vanilla ice cream

Sticky Toffee Pudding

Beautifully complemented with candied walnuts and clotted cream

Mango & Passionfruit Cheesecake

Finished with caramelized white chocolate

*Allergies, Intolerances & Dietary Requirements

*Please let your server know if you have any allergies, intolerances or dietary requirements.

While we do our best to reduce the risk of cross-contamination in our kitchen,
we cannot guarantee that any of our dishes are free from all allergens, and therefore cannot accept any liability.

*An discretionary 10% service charge will be added to all tables. All service charge and gratuities go directly to our team.