



TRADITIONAL ROASTS

All served with rosemary roast potatoes, maple glazed carrots, green beans, braised red cabbage & gluten free gravy

Sweet Potato Nut Roast v	£12.00
Cranberry Sauce, Yorkshire Pudding	
Vegan Sweet Potato Nut Roast vg	£12.00
Cauliflower Cheese, Cranberry Sauce	
Free Range Corn Fed Chicken	£14.00
Bread Sauce, Yorkshire Pudding	
Grass Fed Rib Eye of Beef	£17.00
Horseradish Sauce, Yorkshire Pudding	
Junior Roast	£8.00

SIDES

Cauliflower Cheese v	£4.00
Yorkshire Pudding v	£1.50
Garlic & Rosemary Roast Potatoes vg GF	£3.50
Seasonal Greens	£2.50

SNACKS

Small plates while you wait

Halloumi Fries v GF	£7.00
Pomegranate, Mint, Yoghurt	
Loaded Nachos v GF	£9.50
Smashed Avocado, Sour Cream, Pickled Jalapeños	
Add Pulled Pork GF	+ £2.00
Honey & Sesame Chicken Wings GF	£6.50
Blue Cheese	

BURGERS

Served with skin on fries

Plant Burger vg	£11.00
Chilli Jam, Vegan Cheddar	
Aged Beef Burger	£11.00
Smoked Applewood, Red Onion Marmalade	

DESSERT

Sticky Toffee Pudding	£6.00
Vanilla Ice Cream	

Please inform your server of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens are available on request. VG - VEGAN V - VEGETARIAN GF - GLUTEN FREE