

Sunday Roasts



VE Vegan | **V** Vegetarian | **VE** Vegan on Request | **V** Vegetarian on Request
GF Gluten Free | **GF** Gluten Free on Request


Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.

Sunday Roasts




COUNTRY
DINING & INNS

Traditional Sunday roasts served with roast potatoes, honey-glazed parsnips, creamy leeks, buttered greens, roasted carrots, Yorkshire pudding, stuffing & homemade gravy.

Roast Topside of Beef	£21.95
Pork Belly	£20.95
Leg of Lamb	£21.95
Half Chicken	£20.95
 Vegan Wellington	£18.95

Served with vegan gravy & plant-based trimmings.

 Gluten-Free options available


ROAST SHARING BOARD

£55.95 | SERVES 2 PEOPLE

Choose 3 of our Sunday roast meats. Served with roast potatoes, homemade Yorkshire puddings, stuffing, seasonal vegetables, roasted root vegetables, cauliflower cheese, creamy leeks & pigs in blankets.

Vegetable options available.

— ❁ — Sunday Sides — ❁ —

Pigs in Blankets	£4.95
 Roasted Root Vegetables	£3.95
 Cauliflower Cheese	£4.95
 Homemade Stuffing	£3.95
 Creamy Savoy	£4.95
 Buttered Spring Greens	£3.95