

Sunday roasts prepared with passion.....

TREAT YOURSELF

HOUSE BLOODY MARY 7-50

Spiced tomato juice with Russian Standard vodka and a good splash of dry sherry or ruby port – your choice.

THE ROASTS

Every Sunday from 12pm

PINE NUT ROAST WITH WOODLAND MUSHROOM AND WHITE WINE SAUCE AND BUTTERNUT SQUASH PUREE V

HALF ROAST CHICKEN, BREAD SAUCE

ROASTED TOP RUMP OF BEEF WITH HORSERADISH CREAM AND YORKSHIRES (COOKED MEDIUM)

SLOW ROASTED LOIN OF PORK WITH CRACKLING, BRAMLEY APPLE SAUCE

Roasted potato with thyme / braised Savoy cabbage / roasted parsnip and carrot

PRICE PER PERSON: 15-00

YOUNG ONES: 8-85

DESSERTS

WARM DATE SPONGE WITH VANILLA CREAM, PRUNES AND CANDIED NUTS V 6-95

PLUM AND MAPLE CRUMBLE WITH CLOTTED CREAM ICE CREAM V 6-50

ICED COFFEE PARFAIT, CARAMEL SAUCE AND A SHOT OF ESPRESSO V 5-00

SELECTION OF ICE CREAMS – PLEASE ASK YOUR WAITER V 5-00

ENGLISH CHEESES

ROSARY ASH V 4-50

LINCOLNSHIRE POACHER V 4-50

BLACKSTICKS BLUE

ALL CHEESES SERVED WITH MALBEC PEAR CHUTNEY, WALNUTS AND OAT CAKES