

THE ROAST

All roasts served with roast potatoes, seasonal vegetables, savoy cabbage a Yorkshire pudding, house gravy

BEEF SIRLOIN 20.95

SPATCHCOCK 17.95

CRISPY PORK BELLY 18.95

ROAST VEGETABLE WELLINGTON (V) 16.95

Butternut squash, mushroom, baby spinach (vegan option available)

SMALL PLATES

CAULIFLOWER CHEESE (GIF) 4.95

SEASONAL VEGETABLES (VG/GIF) 3.95 Carrots and parsnips

ROASTED POTATOES (GIF) 3.95

YORKSHIRE PUDDING (V) 2.95

ADOBO TOFU (GIF) 6.95 Sweet and sour sauce, sesame seeds, fresh spring onion

TENDERSTEM BROCOLLI (VG/GIF) 5.95 Shallots sesame seeds

CUCUMBER SALAD (VG/GIF) 6.45 Rice vinegar, sesame oil, soy sauce, sesame seeds, chillies

SWEET PLATES

CHOCOLATE BROWNIE 7.45

Served with sesame seed ice cream or coconut sorbet

COCONUT YUZU CRÈME BRÛLÉE (GIF) 7.65 Candied ginger

MANGO PANNA COTTA (VG/GIF) 7.65 Strawberry reduction, coconut chips

STICKY TOFFEE PUDDING (VG/GIF) 7.65

Vanilla bean ice cream

All our desserts are home made







