

To start

ROAST TOMATO & RED PEPPER SOUP basil oil, sourdough (G)	(V, VG, GF)	8
HAM HOCK CROQUETTES mustard mayo, pickled shallots	(G, E, M, Mu)	8
CHARRED ASPARAGUS poached egg, parmesan (E, M)	(V, GF)	8
BEETROOT & APPLE SALAD walnuts, vegan cheese crisp	(V, GF, N)	8



Roasts

All served with roast potatoes, parsnip, bashed roots, savoy cabbage, Yorkshire pudding & gravy

TOPSIDE OF BEEF (medium rare)	(G, E, M, Ce, Su)	19
FEATHER BLADE OF BEEF	(G, E, M, Ce, Su)	21
CRISPY PORK BELLY	(G, E, M, Ce, Su)	18
ROAST LEG OF LAMB	(G, E, M, Ce, Su)	18
ROAST VEGETABLE WELLINGTON (VG option served without Yorkshire)	(VG, G)	17



Desserts

FLOURLESS CHOCOLATE TORTE berry compote (E, M)	(GF)	8
LEMON POSSET shortbread crumble	(M, G)	8
DARK CHOCOLATE & CHERRY TORTE coconut cream	(VG, G, S)	8
STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream	(GF, E, M)	8



Sides

CAULIFLOWER CHEESE	(G, E, M)	4
ROAST POTATOES		3
CREAMY MASH	(M)	3
BUTTERED GREENS	(M)	5

Please let us know about any food allergies. While we take great care, our kitchens are not allergen-free, and we cannot guarantee the practices of our ingredient suppliers.

ALLERGEN KEY: G = Gluten | GF = Gluten Free | E = Eggs | M = Milk | N = Nuts | Mu = Mustard | Ce = Celery | S = Soya |

Su = Sulphites | VG = Vegan | V = Vegetarian

Please inform staff of any allergies.



LITTLE ROAST MENU
2 COURSES £10
3 COURSES £15

To start

Tomato Soup & Warm Bread

Creamy tomato soup, crusty bread

(V, VG)

Garlic Bread Fingers

Golden toasted garlic butter bread

(V)

Crispy Chicken Bites

With tomato ketchup

Mains

Sausage & Mash

Pork sausage, creamy mash, peas, gravy

(M)

Mini Roast Chicken Dinner

Roast potatoes, carrots, gravy

(GF)

Mini Roast Beef Dinner

Roast potatoes, carrots, gravy

(GF)

Mac & Cheese

Classic cheesy pasta

(V)

Vegan Sausage & Mash

Mash, peas, gravy

(VG)

Puds

Chocolate Brownie & Ice Cream

(V)

Vanilla Ice Cream

Chocolate or strawberry sauce

(V)

Fresh Fruit Salad

(VG, GF)

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