

Menu

SUNDAY ROAST

WINTER

Signature Starters

- VE** Soup of the day, served with a warm bread roll
 - GF** Smoked salmon, cascading cream cheese sauce atop Portobello mushroom
 - GF** Confit pork belly, sweet potato with a gentle kiss of Star Anise jus
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Main Roasts

All our roasts are served with roast potatoes and seasonal vegetables, cauliflower cheese, Yorkshire pudding, and rich home-made gravy.

- Chef's choice: Roast of the day
 - Slow-braised beef brisket
 - VE GF** Artisanal nut roast
 - V** Butternut & lentil Wellington
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Decadent Desserts

- GF** Brighton blue cheese, paired with red wine-poached pear & delicate rocket, served with crunchy crackers
 - V** Roasted apples topped with vanilla & cinnamon oat crumble and served with a drizzle of warm crème anglaise
 - VE** Chocolatier's Delight: Caramel & chocolate tart with a swirl of coffee syrup & vanilla vegan ice cream
 - V** Zesty warm lemon slice, paired perfectly with grilled & spiced plum and a scoop of refreshing strawberry sorbet
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1 main meal - £18.50
2-course meal - £27.50
3-course meal - £32.50

Please inform our team of any allergies.

GF Gluten free **V** Vegetarian **VE** Vegan