

# Seats

## ROASTS SERVED SUNDAY'S FROM 12PM

ALL OUR MEATS ARE SOURCED FROM LOCAL FARMS AND BUTCHERED IN HOUSE,  
OUR CHEFS MAKE EVERYTHING THEY CAN FROM SCRATCH IN OUR KITCHEN  
AND THE THINGS WE CANT MAKE WE SOURCE FROM GREAT LOCAL SUPPLIERS.

## ROASTS

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, BUTTERED GREENS,  
BRAISED RED CABBAGE, CHEF'S GRATIN & PROPER GRAVY.

**RARE ROAST LOCAL BEEF TOPSIDE**  
SHORTRIB CROQUETTE

**SLOW ROAST LAMB SHOULDER**  
COOKED OVERNIGHT AND PRESSED THEN ROASTED TO ORDER,

**FREE RANGE PORK LOIN**  
CRACKLING, STUFFING, HOMEMADE APPLE SAUCE

**MUSHROOM, LEEK + PARSNIP PIE**  
WITH WALNUT + THYME CRUMBLE TOPPING AND MEAT FREE GRAVY

**MIXED ROAST /+£2.5**  
A MIX OF ALL TODAYS ROAST MEATS:  
BEEF, LAMB AND PORK

JUST LIKE AT HOME, OUR PORTIONS ARE ALWAYS GENEROUS. IF YOU FIND YOURSELF WANTING MORE GRAVY OR VEGETABLES,  
OUR TEAM WILL GLADLY REFILL ANY EMPTY DISHES AND GRAVY JUGS. / **EXTRA GRATIN IS CHARGED AT £4 PER DISH TO SERVE 2.**

## DESSERTS

**STICKY TOFFEE PUDDING**  
RICH TOFFEE SAUCE, CUSTARD OR ICE CREAM

**PEAR AND ALMOND TART**  
SERVED WARM WITH VANILLA ICE CREAM OR CUSTARD

**VANILLA + YOGHURT PANNACOTTA**  
MACCERATED STRAWBERRIES, GRANOLA

**DARK CHOCOLATE BROWNIE**  
SERVED WARM WITH HONEYCOMB ICE CREAM

**CHEESE PLATE**  
2 BRITISH CHEESES , PORT PICKLED PEAR,  
CRACKERS, CHUTNEY.

**AFFOGATO**  
DOUBLE ESPRESSO WITH VANILLA ICE CREAM &  
HOMEMADE AMARETTI BISCUIT  
ADD A SHOT OF AMARETTO LIQUEUR /+3

## 2 COURSES £28

PLEASE NOTIFY US AT TIME OF BOOKING OR ON ARRIVAL OF ANY ALLERGIES / INTOLERANCES.  
WE WILL DO OUR BEST TO MAKE ADJUSTMENTS TO CATER FOR YOUR NEEDS, SOMETIMES THIS CAN'T ALWAYS BE DONE WITHOUT PRIOR NOTICE.  
ALL TIPS ARE SHARED EQUALLY AMONGST THE WHOLE TEAM / TABLES OF 6 OR MORE HAVE A DISCRETIONARY 10% SERVICE CHARGE.