

# SUNDAY FEAST

*Our Roasts are always an irresistible treat but for an extra special occasion, indulge in our Sunday Feast - premium joints, served family-style.*

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Turner & George Whole Roast British  
28-day dry aged Ribeye  
*40 per person (serves 4)*

Slow Roasted British Salt Marsh  
Lamb Shoulder  
*37.50 per person (serves 4)*

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*Served with Sharpham Brie, Rutland Red & Croxton Manor cauliflower cheese, honey & mustard pigs in blankets, roast potatoes, onion purée, heritage carrots, cavolo nero (unlimited Yorkshire puddings, unlimited gravy & condiments.)*

*To help us prepare the perfect Sunday Feast for you, pre-order and pay a 50% deposit at the time of booking. Your booking must be made by 8pm on the Wednesday before dining.*

*Book your table online or call 01306 883 248*



## ALLERGY INFORMATION

✓ suitable for vegetarians, ✓ suitable for vegans, N contains nuts & / or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

*A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)*

*T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell.*