



SUNDAY ROAST MENU

Available Sundays 12 to 7pm

STARTERS.

Mushrooms on Toast 7.50	Prawn Cocktail Mary Rose sauce 10.50
Barbecue Croquettes Hickory smoked pork shoulder, smoked garlic aioli 12.50	Fried Oysters Nashville style 12.50

ROASTS.

All joints are roasted over hickory wood the traditional way. S/w Yorkshire pudding, triple cooked roasties, Cauliflower Cheese, Vichy carrots, collard greens and gravy by the bucket.

45-Day Aged Prime Rib Horseradish 25.00	Free Range 1/2 Chicken Bread sauce 21.50
21-Day Aged Pork Belly Apple sauce 23.50	Vegetable Wellington 23.50

<div>The Feast</div> <div>Combination of beef, pork & chicken roast with all the trimmings</div> <div>27.50 per person, min 2 people</div>
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DESSERT.

Sticky Toffee Pudding 6.50
Vanilla ice cream, toffee sauce

