

SUNDAY ROAST MENU

Available Sundays 12 to 7pm

STARTERS.

Mushrooms on Toast

7.50

12.50

Barbecue Croquettes
Hickory smoked pork shoulder,
smoked garlic aioli

Prawn Cocktail
Mary Rose sauce
10.50

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

The Feast

Combination of beef, pork & chicken roast with all the trimmings 27.50 per person, min 2 people

DESSERT.

Sticky Toffee Pudding 6.50 Vanilla ice cream, toffee sauce

ORDER HERE

