

HEARTY ROASTS 38.00

CHOICE OF ONE OF THE FOLLOWING

- ▲ **BEEF** ROASTED BLACK ANGUS, YORKSHIRE PUDDING, SUNDAY TRIMMINGS AND BEEF GRAVY
- ▲ LAMB SLOW ROASTED NEW ZEALAND LAMB LEG, SAUTÉED SAVOY CABBAGE, SUNDAY TRIMMINGS AND WHOLEGRAIN MUSTARD JUS
- CHICKEN WHOLE ROAST SPRING CHICKEN, CRISP BACON, FRIED SAGE, SUNDAY TRIMMINGS AND GRAVY
- ▲ FISH BLACK COD, WHITE BEANS, CREAMED LEEKS, ROASTED CARROT PURÉE AND ARUGULA PESTO

SHARING

THE FOLLOWING DISHES ARE SERVED WITH SUNDAY TRIMMINGS

- ▲ SHOULDER 138.00 4-5 pax
 AUSTRALIAN LAMB SLOW ROASTED ON THE BONE
- ▲ T-BONE 170.00 4 pax CHARGRILLED 200 DAYS GRAIN-FED BLACK ANGUS BEEF WITH BEER CONDIMENTS

SUNDAY TRIMMINGS - ENGLISH ROAST POTATOES, OVEN-BAKED PUMPKIN, CARROTS AND RED ONION

SIDES 10.00

CHOICE OF ONE OF THE FOLLOWING

- ▲ FLORETS (∨)
 - CREAMY EDAM AND MOZZARELLA BAKED CAULIFLOWER
- ROOTS (v)
 ROASTED CARROT AND BUTTERED SWEDE PURÉE
- BULBS (v)

 STOCK POT BOILED LEEKS. BRAISED SHALLOTS AND ONION BÉCHAMEL



ALL DAY BREAKFAST 25.00

FRIED EGG, BUTCHER'S SAUSAGE, CRISP BACON, BAKED VINE TOMATO, FOREST MUSHROOM, HOMEMADE BAKED BEANS, FAT CUT CHIPS, RUSTIC MALT BREAD AND 33.1 BLOND LAGER INFUSED KETCHUP

RICE(v) 28.00

SPINACH RISOTTO, SCAMORZA CHEESE AND PINE NUTS

SWEETS

DATES 14.00

STICKY PUDDING, GOAT'S CURD CARAMEL, FIG COMPOTE, 33.3 STOUT AND ESPRESSO ICE CREAM

COCOA 16.00 A

BITTER CHOCOLATE FONDANT, ROAST BANANA MASCARPONE,
PASSION FRUIT CURD AND SALTED PINE NUT BRITTLE

FROZEN 12.50 A

CHEF'S SELECTION OF ICE CREAM, GELATO AND SORBET INCLUDING A DAILY HANDCRAFTED BEER FLAVOUR

CHEESE 22.00

BOARD OF FARMED CHEESES, FRUIT COMPOTE AND SPICED BISCUITS

KIDS' CHOICES 15.00

CHOICE OF ONE OF THE FOLLOWING

PASTA (v)

MACCHERONI WITH EDAM AND MOZZARELLA CHEESE

FISH & CHIPS

TEMPURA OF DORY FILLET, FAT CUT CHIPS, CRUSHED PEAS

AND SAUCE TARTARE