

# SUNDAY ROAST SET MENU

Available 12pm - 4pm

**2 Courses £21.95**

## STARTERS

Homemade Soup<sup>(v)(rve)(rgf)</sup>

Bloomer Bread

Chicken Wings

Peri Peri, Sweet Chilli Jam or Chinese Salt & Pepper

Pan Fried Garlic Mushrooms<sup>(rgf)(v)(rve)</sup>

Toasted Bloomer, Balsamic

Homemade Mini Samosas

Spiced Minced Beef, Chicken or Herbed Aubergine

## SUNDAY ROAST

Roast Yorkshire Beef<sup>(rgf)</sup>

Roast Pork, Crackling, Homemade Stuffing<sup>(rgf)</sup>

French Trimmed Roast Chicken, Homemade Stuffing<sup>(rgf)</sup>

Nut Roast<sup>(v)(rve)</sup>

Trout with Creamy Cardamom, Cinnamon, Black Tea & Clove Emulsion

*All served with Duck Fat Roast Potatoes, Yorkshire Pudding, Pomme Puree, Honey Glazed Carrots, Seasonal Vegetables, Cauliflower Puree, Traditional and Non-Traditional Homemade Gravy<sup>(rve)</sup>*

*Gluten free Yorkshire pudding and gravy available on request.*

## DESSERTS

Apple & Rhubarb Crumble<sup>(rgf)(rve)</sup>

Custard or Vanilla Ice Cream

Deconstructed Caramel Cheesecake

Toffee Popcorn

Sticky Toffee Pudding

Salted Toffee Sauce, Honeycomb Ice Cream

Duo of Ice Cream<sup>(rgf)(rve)</sup>

Ice Cream - Vanilla, Chocolate & Sea Salt, Strawberry, Honeycomb

Vegan - Vanilla, Peanut Chip, Salted Caramel

## GLUTEN & ALLERGENS

**If you have a specific dietary requirement or food allergen please let us know before ordering.**

We are unable to guarantee that any dish is completely free from traces of gluten or other known allergens as our food is prepared in a kitchen where cereals containing gluten, nuts and other allergens are present. For full details of all allergens please ask.

(rgf) please request that your dish be made gluten free.

(rve) please ask us to swap ingredients such as cheese or butter to a vegan alternative.

(v) dishes that are specifically vegetarian