

# SUNDAY ROAST

*Choose your main course & add any starter or dessert for just 3.50*

*Served all day from 12 noon*

## STARTERS

*3.50 with any main course*

**CHICKPEA, BULGAR WHEAT & HARISSA SOUP** (v) (df)

**LEEK & POTATO SALAD, POACHED EGG**

*baby gem lettuce with mustard dressing* (v) (gf) (df)

**BRAISED BEETROOT & YORKSHIRE 'PICKERING'**

**WATERCRESS SALAD** (v) (gf) (df)

## MAINS

*Our meat dishes are served with roast potatoes, Yorkshire puddings & a selection of fresh, seasonal vegetables & gravy*

**ROAST SIRLOIN of BEEF 14.80 per person**

*free-range Cornish beef with all the trimmings  
(individual plates or a roast to share & carve at the table)*

**HALF A ROAST CHICKEN 15.50**

*free-range, corn-fed Bretagne chicken*

**RACK of FREE-RANGE CHERRY ORCHARD PORK 14.80**

*apple fritter, green apple sauce*

**GRILLED STONE BASS & CARDAMOM-BRAISED FENNEL 15.90**

*apple purée, watercress & fennel salad* (gf) (df)

**RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT 12.50**

*creamed leeks, spinach, broad beans, peas, parsley & chives* (v)

## DESSERTS

*3.50 with any main course*

**CHOCOLATE MOUSSE CRUMBLE** (v)

**BRIOCHE & BUTTER PUDDING**

*crème anglaise* (v)

**CHERRY & APPLE COMPOTE**

*roasted almonds, crème anglaise* (v) (gf) (df) *(without crème anglaise)*

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Please ask your server for alternatives if you have dietary intolerances Special gluten free and dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. A discretionary 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.