

# Sunday Roast Menu

## 2 Courses from £23.00

2 Course Option is Starter and Main

### STARTERS

#### Baked Camembert - (sharing)

Served with toasted garlic and thyme sough dough and a sweet chutney

#### Braised Steak Croquettes

Served with mild horseradish dip

#### Garlic Mushroom Toast

Toasted sough dough topped with a mixture of mushrooms and a creamy garlic sauce

#### Soup of the Day

Served with toasted sour dough and butter

#### Salt and Pepper Chicken Wings

Slow roasted chicken wings, tossed in salt and pepper, peppers and onions

### MAINS

#### Chateaubriand Roast Experience

59.95

(maximum 2 people)

16oz Chateaubriand in Garlic and Thyme. Served with Roast Potatoes, Honey Butter Roast Carrots, Creamed Cabbage, Cider and Mustard Parsnips, Yorkshire Puddings, Roasted Garlic and jugs of Gravy

#### Roast

All roasts are served with Roast Potatoes, Honey Butter Carrots, Cider and Mustard Parsnips, Creamed Cabbage and Leek, Yorkshire Pudding and Rich Gravy.

#### Roast Chicken

#### Slow Roast Belly Pork

#### Roast Lamb

#### Roast Rump

Ask your server to todays meats

#### Steakhouse Pie

Braised Steak Pie in a short crust pastry. Finished with a Buttery Mash Potato, Tender Stem Broccoli and Extra Gravy

### SIDES & EXTRAS

2 for 8.00

Pigs in Blankets  
Posh Sprouts  
Cauliflower Cheese  
Roasted Carrots and Parsnips

Tender Stem Broccoli  
Sausage Sage and Cranberry Stuffing  
Creamed Cabbage and leeks  
Buttery Mash

Add Extra Gravy

2.00

Extra Yorkshire

1.50