



## SUNDAY ROASTS

### Roast Topside of Local Beef 17.50

Roast potatoes, chantenay carrots, honey glazed parsnips, fine green beans, swede, cauliflower cheese, red cabbage, Yorkshire pudding, pan gravy and horseradish sauce.

### Roast Loin of Local Pork 16.95

Roast potatoes, crackling, apricot stuffing, chantenay carrots, honey glazed parsnips, red cabbage, Yorkshire pudding, pan gravy and apple sauce.

### Roast Honey Glazed Gammon 16.95

Roast potatoes, chantenay carrots, honey glazed parsnips, fine green beans, swede, cauliflower cheese, red cabbage, Yorkshire pudding, pan gravy, apple sauce and mustard.

### Traditional Roast Turkey Breast 16.95

Roast potatoes, apricot stuffing, pig in blankets, honey glazed parsnips, fine green beans, swede, cauliflower cheese, red cabbage, Yorkshire pudding, pan gravy and cranberry sauce.

### Trio of Roasts 19.95

Beef, Turkey and Gammon with all of the trimmings.

### Stilton, Walnut, Brie and Cranberry Wellington (V) 15.95

Roast potatoes, Yorkshire pudding, chantenay carrots, honey glazed carrots, fine green beans, swede, cauliflower cheese, red cabbage and gravy.

### Vegetable Bourguignon (V) (VG) 16.95

Soya meat, red wine, herbs, shallots, mushrooms, horseradish dumplings, with rice.

Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal, when making your order.

We prepare our food in kitchens with products containing gluten & nuts as well as other allergens. We CANNOT guarantee that any food item is 100% FREE FROM ALLERGENS & therefore cannot accept any liability in this respect. Our Menu descriptions do not include all ingredients. Guests with any form of allergies are advised to assess their own level of risk & consume dishes at their own risk.