

SUNDAY MENU

TO START

- Elderflower Fizz - St Germain elderflower, prosecco, soda water 10.0
- Mimosa - prosecco, orange juice 9.0
- Bloody Mary - Eristoff vodka, homemade spiced mary mix 10.0
- Virgin Mary - homemade spiced mary mix 7.0

SMALL PLATES

- Olives 3.9 (vg) (ng)
- Harissa spiced hummus, toasted pita 6.9 (vg)
- Antipasti board of cured meats, pickles, toasted sourdough 12.0
- Padron peppers, sea salt 5.9 (vg) (ng)
- Sizzling chorizo 7.9

ROASTS - all served with vegetables, roast potatoes, yorkshire pudding and gravy

- Rump of Hertfordshire beef 19.9
- Leg of Welsh Saltmarsh lamb 19.2
- Pork belly with crackling 18.9
- Free range Suffolk roast chicken supreme 17.9
- Vegan beetroot wellington 16.9 (vg)

CHILDREN

- Smaller portion of any of the above roasts 10.5

SIDES

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|-----------------------------------|-----------------------------|
| Roast potatoes 5.9 (v) | Cauliflower cheese 5.9 (v) |
| Pigs in blankets 6.2 | Skin on fries 4.9 (vg) (ng) |
| Seasonal vegetables 4.7 (vg) (ng) | Gravy jug 1.5 |

TO FINISH

- Sticky toffee pudding, toffee sauce, vanilla ice cream 7.5 (v)
- Apple crumble, vanilla ice cream 7.3 (v)
- Vanilla ice cream 1.9 a scoop (v)
- Selection of cheeses, roasted tomato chutney, toasted sourdough 9.5

DESSERT WINE

- Kardos Tündérmese Tokaj (50cl) (vg) Hungary 36

