

VILLAGE ROAST

TWO COURSE £29.95 | THREE COURSE £34.95

BOTTOMLESS SUNDAY ROAST | 3 - 6 PM

Add 90 mins of Bottomless Mimosas, Belini, Proseco, House Red/White & Bottled House Beers/Ciders at £20pp

STARTERS

SALT & PEPPER CALAMARI
With garlic aioli and charred lime

GOAN SPICED SCOTCH EGG (G)
mustard emulsion, potato air puff, cornichons

CAULIFLOWER BANG BANG (G)(V)(VE)
with gochujang glaze, sriracha mayo, spring onion, red chilli & sesame seed

KOREAN CRISPY WING. (G)
gochujang glaze & sesame seeds

MAINS

All served with roasted potatoes, honey root vegetables, seasonal greens, Yorkshire pudding, chipolata, thyme gravy, and braised red cabbage

TRIO OF MEAT (+£10.00)
chicken, pork, beef

ROASTED BRITISH BEEF
Horseradish sauce

ROASTED FREE RANGE ORCHARD PORK
Bramley apple sauce, sage & onion stuffing

ROASTED SPICED 1/2 CHICKEN
chipolata sausage

VEGETARIAN FALAFEL ROAST

ROASTED HOUSE SPICED LAMB SHANK (+£8.00)

SIDES

YORKSHIRE PUDDING | 75P
HONEY ROAST ROOTS | £3.45
CHIPOLATA SAUSAGES | £2.95
CAULIFLOWER CHEESE | £4.95
ROAST POTATOES | £4.45

DESSERTS

STICKY TOFFEE PUDDING (G)
honeycomb, rum, and raisin ice cream, treacle toffee sauce & custard

BREAD & BUTTER PUDDING
w/ orange marmalade, custard and vanilla ice cream

BLACK FOREST YULE LOG
kirsch cherries and forest fruit compote

(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | Ve = Vegan options available | G = Gluten free options available All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

