

SUNDAY ROASTS ALLERGENS DEC

Allergens:

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Mollusc
9. Mustard
10. Nuts
11. Peanuts
12. Sesame seeds
13. Soya
14. Sulphur

Items marked in red with their allergens listed directly after them can be easily removed. Please ask your server for advice.

Please note that we have a small kitchen where cross contamination may occur. Particularly in our pizza section where flour is airborne and in our main kitchen where there are nuts

STARTERS

Crayfish & prawn cocktail 3, **smoked salmon 5**, baby gem, **marie rose sauce 4 / 9 / 14**

Beef & beetroot carpaccio 9, **horseradish cream 7 / 9**, **rocket & parmesan 17**

Maple roasted parsnip soup 1, **crème fraîche 7**, **toasted chestnuts 10** (v/vg avail)

Roast heritage beetroot & whipped feta 7 salad, pea shoots (v/vg avail) (**vegan Feta 13**)

MAINS

served with roast potatoes, maple roast parsnips & carrots, brussels & chestnuts 7 / 10, tenderstem 7 (vg)

ROASTS

Rare roast beef, Himalayan salt aged sirloin 9
Yorkshire pudding 2 / 4 / 7

12 hour slow braised pork
apple sauce, crackling

Prosciutto wrapped roast turkey ballotine
,chestnut stuffing 2 / 4 / 10, pigs in blankets 2, red wine gravy 1 / 9 / 14

Winter spiced squash, puy lentil & spinach puff parcel 1 / 2, gravy 1 / 9 / 14(vg)

NOT A ROAST

“Hen” Lasagne 1 / 2 / 4 / 7 / 9, sourdough garlic bread 2 / 6 (GF avail), green salad 14 (dressing only)

Butternut squash, red onion, sage cannelloni 1 / 2 / 4 / 7 / 9, crusty bread 2 / 6 (GF avail), green salad 14 (dressing only)

SIDES

Cauliflower cheese 7

Yorkshire pudding 2 / 4 / 7

Fries

PUDDINGS

Christmas spiced chocolate brownie 4 / 7, blackberry coulis, vanilla ice cream 7

Christmas pudding 2 / 4 / 10 / 14
brandy sauce 7 / 14 (vg avail)

Toffee apple crumble 14, custard 4 / 7 (vg avail)

Crème brûlée 4 / 7