

Sunday Pre Order Menu

1 course 19.00 | 2 courses 25.00 | 3 courses 31.00

Starters

Soup of the day, croutons, warm bread roll **V GFO**
Sauteed mushrooms, confit garlic cream sauce, grilled brioche, truffle oil **V GFO**
Cumin roasted carrots, tahini, pomegranate, coriander **Ve**
Smoked ham hock terrine, broad beans, piccalilli, melba toast **GFO**
Celeriac croquette, plum ketchup, herb oil, watercress salad **V**
Breaded scampi, tartare sauce

Mains

Staffordshire roast beef served pink, Yorkshire pudding
Roast loin of pork, cranberry stuffing
Roast turkey, cranberry stuffing, bacon roll
Half & half pork and beef served pink, Yorkshire pudding, cranberry stuffing (£2 supp)
Nut roast **Ve**
(All served with roast potatoes, braised carrot, buttered sprouts, parsnips & roast gravy)

Battered haddock, tartare sauce, minted crushed peas, grilled lemon, triple cooked chips **GF**
10 oz D cut gammon, grilled pineapple, fried hens' egg, garden peas, triple cooked chips **GF**
Sticky miso tofu, noodles, tenderstem broccoli, spring onions, pickled chillies **GFO Ve**
Spinach & ricotta gnudi, Tuscan tomato sauce, cannellini beans, herb oil, parmesan **V**
Double smashed beef burger, American cheese, burger sauce, bacon, dill pickle, shredded lettuce, brioche bun, lime & cabbage coleslaw, French fries
Crispy enoki mushroom burger, burger sauce, shredded lettuce, dill pickle, brioche bun, cabbage & lime slaw, French fries **Ve**

Make the most of your roast!

Side of vegetables £3.50 | Roast potatoes £3.50 | Cauliflower cheese £4.50
Yorkshire Pudding £1.00 | Cranberry stuffing £2.00

Desserts

Mulled orange posset, caramelised figs **GF**
Rum & raisin chocolate brownie, chocolate shard, vanilla ice cream **GF**
Christmas pudding, brandy sauce **GFO**
Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream **GF Ve**
Spiced plum, cherry & vanilla trifle, Chantilly cream, sponge fingers **GF**
Trio of ice cream or sorbets **GF**