

SUNDAY MENU

TO START

Elderflower Fizz - St Germain elderflower, prosecco, soda water 10.0
Mimosa - prosecco, orange juice 9.0
Bloody Mary - Fris 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

BURGERS

Cheeseburger, lettuce, pickles, mustard, ketchup, with fries 13.9 - add bacon 1.5
Veggie burger, cheese, lettuce, pickles, mustard, ketchup, with fries 13.5 (v) - ask for vegan

ROASTS

- All our roasts are served with seasonal greens, agave glazed roast carrots, duck fat roast potatoes, gravy and a Yorkshire pudding (see vegan alternatives below)

45 day dry aged strip loin of Hertfordshire beef *with horseradish sauce* 22.9
Welsh Saltmarsh lamb leg *with mint sauce* 19.2
Tamworth crackling porchetta *with Bramley apple sauce* 19.9
Free range Suffolk roast chicken supreme 17.9
Vegan beetroot wellington - *with vegan gravy and olive oil roast potatoes* - *Yorkshire on request* 16.9 (vg)

FOR CHILDREN - Smaller portions of any of the above roasts 12.5

FOR SHARING - All served with seasonal greens, agave glazed roast carrots, duck fat roast potatoes, gravy and Yorkshire puddings for the table

For 2 people - Whole free range 24hr brined Suffolk roast chicken 41.4

For 4 people - Whole rolled Tamworth crackling porchetta *with Bramley apple sauce* 75.5

SIDES - EXTRAS

Roast potatoes 5.9 (v)	Cauliflower cheese 5.9 (v)	Fries 4.9 (vg) (ng)
Pigs in blankets 6.2	Seasonal greens 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

