



SUNDAY ROAST MENU

Available Sundays 12 to 7pm

STARTERS.

Mushrooms on Toast 7.50	Prawn Cocktail Mary Rose sauce 10.50
Barbecue Croquettes Hickory smoked pork shoulder, smoked garlic aioli 12.50	Fried Oysters Nashville style 12.50

ROASTS.

All joints are roasted over hickory wood the traditional way. S/w Yorkshire pudding, triple cooked roasties, Vichy carrots, collard greens and gravy by the bucket.

45-Day Aged Prime Rib Horseradish 24.00	Free Range 1/2 Chicken Bread sauce 20.50
21-Day Aged Pork Belly Apple sauce 22.50	Vegetable Wellington 22.50

{ The Feast }

Combination of beef, pork & chicken roast
with all the trimmings
27.50 per person, min 2 people

EXTRAS.

Cauliflower Cheese 5.50	Triple Cooked Roasties 5.50
Collard Greens Contains ham hock 5.50	Extra Carrots 2.50 Extra Yorkshires 4.50

DESSERT.

Sticky Toffee Pudding 6.50
Vanilla ice cream, toffee sauce