



Sunday Roast



2 courses - £24

3 courses - £30

Act 1 - £8.00

Chefs Homemade Soup (ask the waitstaff for today's flavour) 

Served with Petit Pain Rolls & Butter.

Brie Wedges 

Three Wedges of Breaded Brie served with a salad garnish and Cranberry Sauce.

Ardennes Pâté

served with Malted Brown Toast and Chutney.

The Main Event - £18.00 (Small - £12.00)

Besshill Farm Leg of Pork & Sage stuffing Ball

or

Besshill Farm Topside of Beef & Yorkshire Pudding

or

Homemade Vegetable Nut Roast 

Accompaniments

'Main Events' come plated with; Roast Potatoes, Honey & Thyme Roast parsnips & Carrots

Served 'Family Style' - Seasonal Vegetables and a Cheese Bake.

The Grand Finale - £8.00

Chef's Homemade Crumble 

(check with the wait staff for todays crumble) Served with Double Cream, Custard or Ice cream.

Bent Peg Chocolate Brownie 

Served with Double Cream, Custard or Ice cream.

Homemade Sticky Toffee Pudding 

Served with Double Cream, Custard or Ice Cream.

Warm Belgium Waffle 

Served with Ice Cream and drizzled with either: Fruit coulis, Chocolate or Warm Toffee Sauce.

Madagascan Vanilla Ice Cream 

Served with either: Fruit coulis, Chocolate or warm Toffee Sauce - £2.50 per scoop.

Vegan Vanilla Cheesecake  

Served with Fruit Coulis & Fresh Fruit .

Encore

Americano, Latte, Cappuccino, Espresso, Tea and Hot Chocolate



Vegan option available



Vegetarian



Gluten free

