



# Sunday Roast



2 courses - £25

3 courses - £30

## Act 1 - £8.50

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

Served with petit pain rolls & butter

**Camembert Rounds** (V)

Breaded camembert rounds served with a salad garnish and cranberry sauce

**Ardennes Pâté**

served with malted brown toast and chutney

## The Main Event - £18.50 ( Small - £12.00)

**Besshill Farm Leg of Pork & Sage stuffing Ball**

or

**Besshill Farm Topside of Beef & Yorkshire Pudding**

or

**Homemade Vegetable Nut Roast** (V)

### **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 - £8.50

**Chef's Homemade Crumble** (V)

(Check with the wait staff for todays crumble) served with double cream, custard or ice cream

**Bent Peg Chocolate Brownie** (V)

Served with double cream, custard or ice cream

**Homemade Sticky Toffee Pudding** (V)

Served with double cream, custard or ice cream

**Brioche Bread and Butter Pudding** (V)

Served with double dream, custard or ice cream - £8.50

**Madagascan Vanilla Ice Cream** (V)

Served with either: fruit coulis, chocolate or warm toffee sauce - £2.50 per scoop

**Vegan Vanilla Cheesecake** (V)

Served with fruit coulis & fresh fruit

## Encore

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



Vegan option available



Vegetarian



Gluten free