



SUNDAY ROAST MENU

Served 12 - 9pm

2 Courses 22.95 | 3 Courses 26.95

STARTERS

Chefs Soup Of The Day

Served with warm toasted bread

Prawn & Avocado Cocktail

Baby prawns with seafood sauce and avocado

Homemade Spinach & Feta Filo Parcels (v)

Filo parcels deep fried with Q Hummus

Smoked Salmon

Served with Q Hummus, tabbouleh and toasted sourdough bread

Garlic Mushrooms (v)

Pan-fried creamy mushrooms, fresh garlic & thyme, on warm toasted bread

TRADITIONAL SUNDAY ROAST

Roast Rib of Angus Beef

28-Day dry-aged Angus beef rib, slow-roasted on the bone for maximum depth of flavour, carved thick, and served perfectly pink.

Slow-Braised Crispy Duck Leg

Rubbed with aromatic sea salt and spices, slow-cooked in its own juices until meltingly tender

Breast of Marinated Chicken

Pan-seared, corn-fed chicken breast, gently roasted with garlic and thyme.

Rosemary Roasted Leg of Lamb

Garlic and rosemary-studded leg of lamb, slow-roasted until meltingly tender. Served perfectly pink.

Nut and herb spiced roast with vegan gravy (ve)

The Ultimate Roast — Our Best Seller (4.50 Supplement)

The best of both worlds. Generous, thick slices of our pink Angus beef rib served alongside our meltingly tender rosemary leg of lamb.

All of our Sunday roasts are generously served with crispy beef-dripping roasties ruffled for the perfect crunch, velvety sweet potato mash, a golden Yorkshire pudding, and honey & wild thyme glazed seasonal root vegetables. Finished with our signature homemade gravy.

DESSERTS

Banoffee Pie (v)

Classic dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base

Chocolate Fondant (v)

Served with vanilla ice cream

Sticky Toffee Pudding (ve)

Served with vegan vanilla ice cream

Ice Cream (v) (gfo)

Choice of chocolate, vanilla, strawberry or toffee, with ice cream sauce and a wafer

Sorbet (ve) (gfo)

Choice of raspberry or lemon

Warm Apple & Cinnamon Crumble (v)

Served with vanilla crème anglaise