

## SUNDAY ROAST

Rioja Crianza 2020 - 36  
Cataratto, Vicolleto, Sicily, Orange Wine 2021 – 7/34

### BAR NIBBLES

- Togarashi Spiced Scotch Egg – *katsu ketchup* – 9  
House-made Biltong– *sliced to order, cured in coriander & black pepper* – 6.5  
Jumbo Buffalo Chicken Wings – *with ranch dip* – 8 (GF)

### STARTERS

- New Season Asparagus – *White gazpacho and smoked almonds* – 12 (VG) (GF)  
Crispy Pork Cheek Wontons – *Thit Kho broth, soy cured egg yolk*– 12  
Chicken & Duck Liver Terrine – *pear chutney, pink peppercorn & juniper with sourdough* – 14  
Aged Beef Tartare - *spiced onions, beef dripping mayo & malted crumpet* - 15  
Burrata with strawberry soffrito – *Pine nuts, basil oil & sourdough croute* – 13 (V)

### MAINS

- Ale Battered Haddock and Triple Cooked Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 20  
Ragu of Hand Rolled Gnocchi – *charred corn, toasted hazelnuts, fine herbs & jus*– 22 (VG)

### ROASTS

- Roast Rump of Beef – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage* – 26  
Roast Leg of Lamb - *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage* – 26  
Roast Norfolk Chicken – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage gravy* – 23  
Lentil & Butternut Squash Nut Roast – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & red cabbage* – 22 (v)

### SIDES

- Gravy Jug - 3  
Extra Roasties – 5 (VG)  
Kampot pepper Creamed spinach – 6.5  
Tartiflette – *Layered potato, caramelized onions, smoked bacon & reblochon*– 6.5  
Truffled Cauliflower Cheese & Beef Dripping Breadcrumbs – 6  
Farmhouse butter mash – 5  
Garden side salad – *honey mustard dressing*– 5

*Please inform a member of staff if you or any of your party have any allergies. 12.5% service charge will be added to your bill*