

SUNDAY SERVICE

THE ROAST 24
2 COURSES 28.5 / 3 COURSES 33
Sun from 12pm - until it's gone

TO START

SOUP OF THE DAY GFA

Toasted ciabatta, salted butter

BRUSCHETTA GFA

Fresh mozzarella, beef tomato, confit garlic oil, basil, aged balsamic + Add Parma Ham 3.5

RISOTTO PRIMAVERA

Broad beans, peas, sweetcorn, white wine sauce, parmesan crisp, aged balsamic, herb oil

THE ROAST

Chef's choice of local butcher meat - Gluten Free available

ROAST POTATOES

YORKSHIRE PUDDING

MASHED POTATOES

CAULIFLOWER CHEESE

CARROTS AND BROCCOLI

RED WINE GRAVY

SUNDAY NIGHT QUIZ

EVERY WEEK AT 8pm

WIN A £40 BRUACH GIFT
CARD AND THE CHANCE TO
WIN THE CASH JACKPOT

SIDES

SKINNY FRIES & AIOLI GFA

4.5

TATER TOTS & AIOLI GF

5.0

HALLOUMI BITES & CHILLI JAM GFA

6.5

HAND-BATTERED ONION RINGS GFA

4.5

SWEET POTATO FRIES GFA

5.0

HOUMOUS & FLATBREAD GFA

5.5

SCAMPI & TARTARE SAUCE

6.5

SALT & PEPPER CHICKEN POPS GFA

6.0

TO FINISH

HOUSE CRUMBLE GF

Nut and oat crumbled topping, vanilla ice cream

STICKY TOFFEE PUDDING

Salted toffee sauce, brandy snap, vanilla ice cream

LEMON TART GF

Summer berries, raspberry purée, meringue, chantilly cream

ICE CREAM (3 SCOOPS) GF

Chocolate, strawberry, vanilla, honeycomb, lemon sorbet, bramble sorbet

GF Denotes gluten free dishes. GFA Denotes gluten free available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.