



Roasts

Roast Turkey and cranberry stuffing

Roast rump of beef cooked to your liking

Roast pork loin with crackling

Chef's chestnut, cranberry nut roast (ve)

Roasts are served with Yorkshire pudding, roast potatoes, roasted carrots and parsnips, cauliflower cheese, and seasonal vegetables

Our Sunday roasts can be made gluten-free – please ask your host

Desserts

Strawberry Cheesecake served with pouring cream

Blackberry and apple crumble with custard or ice cream

Orange torte served with sorbet (ve,gf)

1 Course £16.95 2 Courses £20.95

(gf) = gluten free

(ve) = vegetarian

(vea) = vegan adaptable (gfa) = gf adaptable



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**Please note that desserts change weekly
and this is a sample menu for website**