



Sunday Roast

SERVED ALL DAY EVERY SUNDAY

All our roasts are served with maple glazed carrot and parsnip, braised red cabbage, steamed broccoli, crispy roast potatoes, Yorkshire pudding and rich roast gravy

Slow Roast Rosemary and Lemon Thyme Studded Grass Fed Lamb Shoulder

£14.95

8 Hour Stout Braised 28 Day Aged Beef Brisket

£13.95

Cider Braised Rare Breed Pork Belly with Crackling

£12.95

Roast Corn Fed Chicken with Spring Onion and Roast Garlic Stuffing

£12.95

Vegetarian Dish of the Week (V)

For example:

Oyster Mushroom, Rocket and Garstang Blue Wellington (V)

Maple Roast Sweet Potato, Spinach and Quinoa Loaf (VV)

Puy Lentil and Spring Greens Sheepless Pie with Smoked Applewood Champ Mash (V)

£11.95

French Dip

Why not try one of our delicious cuts of meat on a locally baked brioche bun with a side of thyme roasted potatoes and a jug of real gravy for dipping

£7

Add One of Our Sunday Puddings

£3 - Please ask the bar for details



(V) Vegetarian (VV) Vegan (N) Contains Nuts (GF) Gluten Free

Should you suffer from any allergies or intolerances
please speak to your server before ordering