

# SUNDAY ROAST

## STARTERS

<b>POACHED CARLINGFORD OYSTERS (GF)</b> With pickled cucumber and mousseline hollandaise 3 OYSTERS 14   6 OYSTERS 27	<b>SIGNATURE SCOTCH EGG   12.5</b> With celeriac & swede remoulade, pickled raisins, micro herbs	<b>BRAISED BEEF CROQUETTES</b> With Caramelized red onion puree, mustard cress 3 CROQUETTES 13   6 CROQUETTES 25	<b>NEW SEASON ENGLISH ASPARAGUS &amp; BARLEY SALAD   15 (V)</b> With whipped yoghurt, wood sorrel, pomegranate	<b>CLASSIC PRAWN COCKTAIL   19</b> With king red prawn, shellfish jelly and toasted bread
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## MAINS

All of our classic Sunday roasts are served with a Yorkshire pudding, carrot, mixed greens and roast potatoes.

<b>100 DAY AGED BELTED GALLOWAY BEEF ROAST   36.5</b> With braised beef croquette, horseradish sauce and gravy	<b>HERDWICK LEG OF LAMB   36</b> With braised lamb shoulder, mint sauce and gravy	<b>SIGNATURE SADDLEBACK PORK BELLY   30</b> With pigs in blankets, apple sauce and gravy	<b>CUMBRIAN CHICKEN   27</b> With sage and onion stuffed thigh, bread sauce and gravy	<b>SEA BASS FILLET   25</b> With kentish broccoli, roasted red pepper, caper & black olive dressing	<b>NUT ROAST   24 (VE)</b> With maple roast carrots, braised red cabbage, tender stem broccoli, mushroom vegan gravy
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## WELLINGTON

Our signature beef wellington is served with a truffle mash potato and a madeira sauce

**SIGNATURE SHORTHORN BEEF WELLINGTON | 45**

## SIDES

<b>ROAST SMOKED BONE MARROW   7.5 (GF)</b> With parsley and shallot salad	<b>TRUFFLED CAULIFLOWER CHEESE   12 (V)</b> To share with parsley bread crumbs	<b>CREAMED SPINACH   7.5 (V,GF)</b> With nutmeg	<b>ROAST POTATOES   6.5</b> With garlic and rosemary salt
<b>CHUNKY CHIPS   6.5 (VE,GF)</b>	<b>PIGS IN BLANKETS   7</b>	<b>CARROT &amp; SWEDE CRUSH   6.5 (V,GF)</b>	<b>HOMEMADE PORK STUFFING   6.5</b>

## DESSERT

<b>WARM STICKY TOFFEE PUDDING   12 (GF)</b> Toffee sauce, Devonshire clotted cream, Oreo crumble	<b>VANILLA &amp; CHAMPAGNE CHEESECAKE   13</b> Champagne jelly, strawberry buttermilk ice cream, meringues, strawberry coulis	<b>APPLE &amp; RHUBARB CRUMBLE   11</b> Choice of vanilla custard or apple and saffron sorbet	<b>HAZELNUT TART (VE)   12</b> Chocolate ganache, hazelnut mousse, coconut sorbet, gold leaf	<b>SELECTION OF ICE CREAMS / SORBETS   3.5 PER SCOOP</b>	<b>CHEESE PLATE</b> 4 CHEESES 22
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Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - vegetarian | (VE) - vegan | (GF) - gluten free.  
Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.  
Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.