

STARTERS

Ham Hock Terrine
*BBQ leek, quince jam, pickled
mustard seeds*

£12

Port of Lancaster Smoked Salmon
*Whipped fennel butter served with
48hr proved sourdough toast*

£12

Burrata & Fig (V)
*Hot & sour figs, fig jam, pistachio
crumb*

£12

Roast Baby Beets (VE)
*Molasses & balsamic roasted baby beetroot,
whipped tofu, crispy chilli dressing*

£12

Available from 12pm Sunday

*Daffodil roasts are served with herb &
garlic roast potatoes, glazed carrot &
parsnip, seasonal greens and rich
roasting gravy.*

ROAST

Roast Sirloin of Beef
*Served with horseradish crème fraiche and crisp
Yorkshire pudding.*

£26

Supreme of Chicken
*Sage & sausage stuffing in roasting gravy
with crisp Yorkshire pudding*

£22

Herb Filled Porchetta
*Served with a tart Bramley apple sauce and
crisp Yorkshire Pudding*

£22

Seed Roast (VE)
*Served with traditional cranberry sauce, option to
add a Yorkshire pudding (V)*

£19

SIDES

Cauliflower Cheese	£5
Pigs in Blankets	£6
Truffle Mac & Cheese	£6
Crisp Roast Potatoes	£3
Sage & Sausage Stuffing	£3
Seasonal Greens	£3
Roasting Gravy	£2

DESSERT

Chocolate Brownie (V)(GF)
*White chocolate crumb, raspberry
sorbet*

£8

Sticky Toffee Pudding (VE)(GF)
*Butterscotch sauce, vanilla ice
cream*

£8

Lemon Tart (V)
*Lemon curd, sweet pastry, fluffy
Italian meringue*

£8

Farm Ice Cream (V)
*3 scoops - ask for rotational flavours of the
week from local farm suppliers*

£6

Pre-booking Advised

*Ask your server for dietary alternative
options and wine pairing suggestions.
A discretionary 10% service charge will
be added to your bill.*

