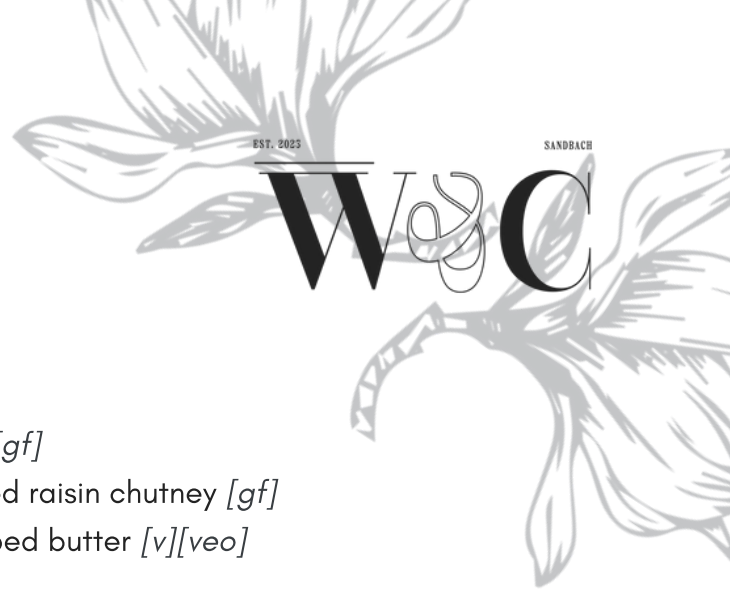


Sunday



To Start

- 4.5 Smokey seasoned cashew nuts [ve][gf][n]
- 4.5 Gordal olives, stone in, marinated in chilli [ve][gf]
- 6 Pork quavers, house seasoning, apple and smoked raisin chutney [gf]
- 5 Bradwall's sourdough, wild garlic hummus, whipped butter [v][veo]

Sunday Roasts

25 Served with crispy roast potatoes, buttered seasonal greens, a chunky roasted carrot, cauliflower cheese, a proper Yorkshire pudding, and endless ladles of rich pan gravy. Choice of:

Corn-Fed Chicken Breast

Slow-roasted on the bone for deep flavour and juicy meat, served with silky bread sauce

Middle White Pork Loin

Heritage breed pork with crisp golden crackling and our sharp-sweet W&C apple sauce

Angus Beef Rump Cap

Roasted pink and carved to order — rich, tender and full of flavour, finished with horseradish cream

Root Vegetable Pithivier

A flaky pastry pie of roasted roots, tomatoes, toasted seeds and herbs, served with vibrant salsa verde and white wine creamy sauce [v][veo]

Sides

- 5 Plain fries [ve][gf]
- 6.5 Parm truffle fries [v][gf]
- 5 Watercress, pickled fennel, tomato, pea salad [ve]
- 6.5 Thyme mash, crispy onions, chives [v]
- 6.5 Charred carrots, chilli, yoghurt, oat crumble [v]
- 6.5 Blackened hispy cabbage, toasted sesame, garlic mayo [ve][gf]
- 6.5 Tender stem broccoli, toasted almond, lemon emulsion [ve][gf][n]

We'll add a 10% optional service charge to your bill. If you'd like to change this, just let us know!
For food allergies and intolerances, please speak to our staff about the ingredients when ordering your meal.
[v] VEGETARIAN [ve] VEGAN [veo] VEGAN OPTION [gf] GLUTEN FREE [n] CONTAINS NUTS