

ENTRÉE

Marinated olives - £4 (vg) (gf)

Smoked almonds - £4 (n) (vg) (gf)

Warm focaccia - £4.5 (v) (gfa)
with salted butter or extra virgin oil & balsamic vinegar

STARTERS

French onion soup - croutons, Cornish Yarg - £6 (v) (df)

House hummus - spiced seeds, sage oil, pomegranate, focaccia - £5.5 (v) (df) (gfa)

Lamb merguez sausages - beetroot mustard, pickled fennel, focaccia - £7.5 (df)

Dirty halloumi fries - house spice rub, coriander, spring onion, parsley aioli - £8 (v)

SUNDAY ROASTS

Roasted leg of lamb - £18 (gfa) (dfa)

Confit duck leg - £18 (gfa) (dfa)

Guinea fowl supreme - £18 (gfa) (dfa)

Beetroot & carrot roast - £15 (vg)

Please ask your server for the specials menu

All dishes are served with roast potatoes, cauliflower cheese, spiced red cabbage, peas, honey roasted carrots, Yorkshire pudding & rich red wine gravy

SIDE DISHES

Extra roast potatoes - £3.5 (gf) (vg)

Cauliflower cheese - £3.5 (gf) (vg)

Spiced red cabbage - £3.5 (v)

Extra Yorkshire pudding - £1 (v)

French fries - £3.5 (gf) (vg)

Sweet potato fries - £4.5 (gf) (vg)

Extra gravy - it's free because everyone loves gravy baby! (vga)

(gf) gluten free | (df) dairy free | (n) contains nuts | (vg) vegan | (v) vegetarian
(gfa) gluten free available | (dfa) dairy free available | (vga) vegan available

Please notify your server if you have any allergies.

ROAST