

Sunday Menu

Roast Beef 19.95

Slow-roasted British beef served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich beef gravy.

Roast Pork 18.95

Slow-roasted pork served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich pork gravy.

Roast Lamb Leg 19.95

Slow-roasted lamb leg served with roast potatoes, honey-glazed carrots, roasted parsnips, braised red cabbage, tenderstem broccoli, Yorkshire pudding, and rich lamb gravy.

Wild Mushroom Risotto 16.95 VG · GF

Creamy Arborio rice slowly cooked with a selection of wild mushrooms, finished with fragrant tarragon and truffle oil. Served with crispy seasonal vegetables for added texture and flavour.

Seafood linguine 19.95

Linguine pasta with fresh mussels, prawns, and squid, gently cooked in white wine with aromatic spices, tarragon, anise, and fresh parsley. Finished in a rich seafood sauce for an elegant and flavourful Mediterranean dining experience.

Sides

Greek salad 6.00 VG · GF

Caprese (Tomato & Mozzarella) Basil Oil VG

Tender stem Broccolis 5.00 V · VG · GF · DF

Chunky chips 5.00 V · VG · GF · DF

Sweet potato fries 5.00 V · VG · GF · DF

Truffle mac & cheese 6.00 VG

