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**Roasts served until 6.30pm**

**Roasts**

28 day aged roast sirloin of beef (served med-rare) **15.50**

Skin on roast chicken breast, marinated in lemon, yogurt & herbs **14.00**

Slow roast pork belly, homemade apple sauce & crackling **14.00**

Red lentil, walnut & carrot loaf **(vegan) 13.50**

Roast cauliflower steak, in rosemary, garlic & thyme **(vegan) 13.50**

Three meats, beef, pork, chicken **17.50**

Half portion of any roast (excluding lamb shank & Three meats) **8.50**

**All roasts come with garlic & rosemary roast potatoes, honey glazed carrots & parsnips, buttered kale, green beans, Yorkshire pudding & gravy**

**Sides**

Baked cauliflower cheese **(v) 4.00**

Marmite roast potatoes **(v) 4.00**

Pigs in blankets, gravy **4.00**

**Desserts**

Chocolate Guinness cake, Chantilly cream, strawberries **(v) 6.00**

Sticky toffee pudding, toffee sauce, vanilla ice cream **(v) 6.00**

Biscoff cheesecake, rhubarb coulis **(vg) 6.00**

**Ice Creams (v)** one scoop **3.00**/ two scoops **5.00** /three scoops **6.00**

***(Vanilla, chocolate, strawberry, honeycomb, salted caramel)***