

ROASTS

One course £16.50 · two courses £20.00 · three courses £24.00

STARTERS

CHOPITOS (M)(GF)(N)

Dusted baby squid, alioli, lemon

SEASONAL SOUP

Homemade seasonal soup, today's bread

CHICKEN WINGS (GF)(B)

Sticky garlic confit chicken wings

STEAK EMPANADAS

Braised steak, deep fried pastry, chimichurri

CARROT BHAJI (VE)(GF)

Carrot and coriander bhaji, coronation sauce

TACOS

Ask your server for more details about today's tacos

CHATEAUBRIAND SHARING BOARD

TWO COURSES 74.00 • THREE COURSES 80.00

Serves: 2, beef dripping roasties, sweet potato mash, roasted thyme and molasses carrots, garlic buttered tenderstem broccoli, creole sausage stuffing, pigs in blankets, Yorkshire pudding, bone marrow gravy, homemade horseradish sauce

MAINS

Gluten free options available. Our roasts are served with beef dripping roasties, sweet potato mash, roasted thyme and black pepper carrots, garlic buttered tenderstem broccoli, creole sausage stuffing, Yorkshire pudding, bone marrow gravy

ROAST RUMP OF BEEF

CHICKEN SUPREME

CONFIT BELLY OF PORK

MUSHROOM PIE (VE)

Frites, crushed mint peas

SIDES

Pigs in blankets 4.50

Butter roasted cauliflower 4.00

Creamed leeks + cabbage 4.00

Extra stuffing, roast spuds + Yorkshire pudding 5.00

Gluten, celery and other allergens are handled in the kitchen. If you have intolerances please notify a member of staff before ordering. (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (M) Molluscs, (C) Crustaceans, (B) Contains Bones, (N) Nuts