

Sundays

with Lee Milne

MEAT

25

Corn-Fed Chicken

–

Roast chicken breast with pork, apricot and onion stuffing, bread sauce with roast chicken pan gravy

27

10 Hour Cooked
Rib of Beef

Slow cooked rib of beef, served medium with Yorkshire pudding, caramelized onions, watercress with red wine rib meat gravy

27

Porchetta

–

Roast porchetta with morcilla sausage, caramelised granny Smith apple and smoked bacon with vermouth gravy

ACCOMPANIED WITH

Beef dripping and roast potatoes, honey roast carrots and parsnips, braised red cabbage, buttered greens and cauliflower cheese

MEATLESS

21

Salt Baked Celeriac

VG

Salt baked and then glazed celeriac accompanied with blackened onion, carrot puree, green sauce and Shitemite gravy

22

Nut Roast

VE

Butternut squash nut roast with grilled leek, parsnip puree and Shitemite gravy

ACCOMPANIED WITH

Olive oil and rosemary roast potatoes, maple roast carrots and parsnips, braised red cabbage, greens and cauliflower cheese

ADD-ONS

5

Yorkshire Pudding

with caramelized onions and watercress

5

Pork Sausage Stuffing

Pork, date and caramelized onion sausage stuffing

DESSERT

10

Sticky Toffee Pudding VE

10

Warm Chocolate Brownie VE GF

Served with vanilla ice-cream or custard

9

Apple Crumble with Oat Crumb VG

5 PER SCOOP

Ice Creams & Sorbet VE GF