

SUNDAY ROAST

Cauliflower Steak (vegan) 12.5

Served with hummus, babaganoush, coriander & pomegranate in a rich vegetarian gravy

Roast Rump of Lamb 16.5

Hand-carved & locally sourced, cooked with Mexican spices & served with thyme Yorkshire pudding, roast shallot, herb potatoes, horseradish crème fraîche, mint gravy & chimichurri

Garlic, Lemon & Thyme Half Roast Chicken 12.5

British chicken served with roasted root vegetables, garlic butter mushrooms, red wine gravy & chilli gremolata

Slow Roasted Porchetta 16.5

Pork belly served with baked apple, roast potatoes, steamed greens, glazed Chantenay carrots, Yorkshire pudding & gravy

Add cauliflower cheese 3,5 | roast potatoes 3,5 | Yorkshire pudding 2

We recommend to enjoy your roast with...

Amstel | Guinness | Orchard Thieves Cider | Coast-to-Coast | Moretti 5.5

**And to finish off,
enjoy a tea or coffee on me!**

Cheers,
Lady Abercorn



Food allergies & Intolerances

Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance
All prices inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added