

# ROASTS

**Aberdeen 28 day-aged Sirloin of Beef** **25.95**

*Slow roasted*

**Marsh fed Welsh of Lamb** **28**

**Norfolk Rotisserie Chicken** **20.95**

**Vegan Nut Roast** **17.95**

**Chef's Special – Mixed Sunday Roast** **29.95**

*Roasted Scotch Sirloin of Beef, roasted rack of lamb, pork sausagemeat, sage & onion stuffing*

*All the above served with crunchy roast potatoes, Yorkshire pudding, seasonal vegetables, roast parsnips, cauliflower cheese and rich gravy*

\*Allergen codes: 1/3/5/6/7/8/9/10

# OTHER MAINS

**Tomahawk Steak** **To share 85**

*1.8kg Tomahawk steak served on the bone with truffle infused mashed potatoes and red wine truffle jus*

**Grilled Sea Bass Fillets \*4/7/10** **£27**

**Served with Pommies puree, spinach gratin and Cavolo Nero (Tuscan Kale)**

**Fishmonger's Catch of the Day** *\*Please ask your waiter for details and price*

*Please ask your waiter for details of today's fish of the day*

## SIDE ORDERS

*Pigs in Blankets* **5.95** *Seasonal vegetables* **4.50**

*Skin-on French fries* **4.50** *Roast potatoes* **4.95**

*Pork sausagemeat sage & onion stuffing* **4.95**

## ALLERGEN INFORMATION

Please let a member of staff know any allergen or dietary requirements you may have

\*Allergen Codes as follows

1 Gluten 2 Crustacean 3 Egg 4 Fish 5 Peanuts 6 Soybeans 7 Lactose 8 Nuts 9 Celeriac 10 Mustard 11 Sesame 12 Sulphur Dioxide & Sulphates 13 Lupin 14 Molluscs

### Other Information

Children's options are available. All prices are inclusive of VAT. Items subject to change

***A discretionary 10% service charge will be added to your bill***