

Festive Sunday Roasts

Menu



Every Sunday in December!



THERE IS NOTHING MORE BRITISH THAN A SUNDAY ROAST...

...At the heart of flavour, friends & family, lies a long-standing tradition: The Sunday Roast. For this great occasion, we've hand-picked a seasonal selection of the finest British fayre, sourced from farms & local suppliers across the country.

Enjoy fresh produce & flavoursome delights; All prepared & perfected in-house.

Succulent Breast of Oven Roasted Turkey

Sage & Lemon Stuffing, Pigs in Blankets, Garlic & Thyme Roasted Potatoes,
Honey Glazed Parsnips, Sprouts, Buttered Carrots, Pan Gravy

£13.95

12 Hour Slow Cooked Brisket of Beef

Yorkshire Pudding
& Pan Gravy

£14.95

Slow Roasted Tender Leg of Lamb

Yorkshire Pudding, Mint Sauce
& Sweet Gravy

£15.95

Oven Baked Nut Roast

Yorkshire Pudding, Stuffing
& Vegetarian Pan Gravy

£12.95

All our Roasts are Served with Chef's Selection of Potatoes & Market Vegetables

★ SIDES ★

Oven Baked Lancashire Cauliflower Cheese

With Dewlay's of Garstang Cheese Sauce

£3

Homemade Yorkshire Pudding

How about an extra Yorkshire Pudding?

£1

 = Suitable for a vegetarian diet

The meals on this menu are made with ingredients which may contain gluten or wheat. If you have an allergy or intolerance, please speak to a member of the team before you order your food and drinks

Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of our team.

Gratuities are at your discretion should you wish to reward exceptional service. All prices include VAT at the current rate.

Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens due to the risk of cross-contamination.