

# Menu

Enjoy a fresh and succulent Roast dinner every Sunday from 12pm. We use the freshest of ingredients and there's plenty of choice, all you have to do is choose from the options below

**All roasts £14.50, choose from:**

- Roast topside of Cheshire Beef
- Roasted Breast of Chicken
- Roast of the day
- Homemade Nut roast – *our vegetarian option*

**All our roasts are served with :-**

- Yorkshire Pudding
- Herb & garlic roast potatoes
- Creamy mash
- Roasted root vegetables
- Braised red cabbage
- Greens
- Rich pan gravy

**Sunday Side's - £4 each**

- Cauliflower Cheese
- Pigs in blankets
- Homemade stuffing
- Extra roasties
- Extra Mash
- Tenderstem Broccoli

*Why not treat yourself? Match up one of our wines with your roast dinner, here's a few recommendations: -*

**Red Wine**

For a good all rounder, full of flavour but easy on the palette, Central Monte Merlot from Chile, available by the glass and bottle or for a fuller flavour hard hitting robust wine try our Cabernet Sauvignon Nero'd Avola tandem from Italy available by the bottle only.

**White Wine**

For a soft flavour delicate wine why not try the Intimista White from Portugal, available by the glass and bottle or for a deep fulfilling white try the Entreflores Albarino from Spain

**Rosé Wine**

There's only one Rose to perfectly match a roast dinner and the Italian I Castetlli Pinot Grigio Blush available in both by the glass and bottle