

SUNDAY ROAST 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 £17.95, 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

Extra Mash
Pigs in blankets
Homemade stuffing
Extra roasties
Cauliflower Cheese - **£5**
Extra Root Vegetables & Greens - **£5**

*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 full 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 Gavi di Gavi from Portugal, available by the 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 French L'Oasis Provance Rose available in both by the glass and bottle