

SUNDAY ROAST MENU

Available every Sunday

12.30 pm - 8:30 pm

£20.95

ROAST BEEF

Served with a Chef's Selection of Roasted Vegetables, Savoy Cabbage, Yorkshire Pudding and a Rich Roast Gravy. Your choice of Mash or Roast Potatoes.

Perfect Pairing:

Finca de Oro Rioja, Spain (Available by the glass or bottle)

Refined dark fruit, spice and subtle oak make this a classic partner for roast beef.

175ml £6.20 | 250ml £8.80 | Bottle £26.00

Andean Malbec Argentina

Rich, dark fruit and gentle spice complement the flavours of our roast sirloin.

Bottle £31.00

ROAST CHICKEN

Served with a Chef's Selection of Roasted Vegetables, Savoy Cabbage, Yorkshire Pudding and a Rich Roast Gravy. Your choice of Mash or Roast Potatoes.

Perfect Pairing:

Morajo Pinot Grigio – Italy (Available by the glass or bottle)

Fresh, clean and youthful with delicate floral notes, it pairs well with simply roasted chicken.

175ml £5.90 | 250ml £8.50 | Bottle £24.00

Aimery Chardonnay – France

Fragrant fruit aromas with a balanced weight and fresh acidity, making it the perfect accompaniment to our roast chicken.

Bottle £28.00