

SUNDAY ROAST

STARTERS

Daily Soup 5.50

herb infused sour dough (v)

Bread and Olives 5.00

balsamic vinegar, olive oil (v)

Ham Hock Terrine 5.50

celeriac remoulade, herb croute, mustard dressing

Smoked Salmon Salad 6.50

radish, cucumber, confit tomatoes, french dressing

Burrata 7.00

confit tomatoes, basil dressing, toasted sour dough (v)

MAINS

Tudor Burger 14.00

pepper mayonnaise, honey mustard, ketetchup, smoked cheese, fries

Superfood Salad 10.00

*quinoa, squash, sweet potato, red onion, pomegranate, mixed leaves (v)
add chicken 5.00*

Beer Battered Fish 14.00

triple cooked chips, mushy peas, tartar sauce

Roast Sirloin Of Beef 15.95

yorkshire pudding, roasted vegetables, green beans, jus

Roast Leg of Lamb 13.95

yorkshire pudding, roasted vegetables, green beans, jus

Roast Loin of Pork 12.95

yorkshire pudding, roasted vegetables, green beans, crackling, jus

Mixed Roast 15.95 *choice of two roasts*

yorkshire pudding, roasted vegetables, green beans, jus

Root Vegetable Wellington 11.95

yorkshire pudding, roasted vegetables, green beans, jus (v)

King Henry's Bangers 12.50

mashed potato, seasonal greens, thyme jus

DESSERTS

Seasonal Crumble 6.00

cinnamon cream

Sticky Toffee Pudding 6.50

toffee sauce, clotted cream

Chocolate Roulade 6.00

vanilla cream, chocolate sauce, candied orange

Ice Cream Selection 2.00 per scoop

please ask server for flavours

Cheeseboard 8.00

crackers, fruit, chutney, grapes, celery, toasted nuts (n)