



SUNDAY ROAST ALL CUTS ARE SLOWLY ROASTED OVER OPEN WOOD FIRE

AGED BEEF RUMP roast potatoes, seasonal veg, Yorkshire pudding & gravy	£20.0
AGED LAMB LEG roast potatoes, seasonal veg, Yorkshire pudding & gravy	£21.0
FREE RANGE CHICKEN roast potatoes, seasonal veg, Yorkshire pudding & gravy	£19.0
BLACKBEAN & COURGETTE PARCEL roast potatoes, seasonal veg, Yorkshire pudding & gravy (v / vg without Yorkshire pudding)	£15.0
SHARING ROAST FOR THE TABLE mix of beef, lamb, chicken & all the trimmings	£26.0 / PER PERSON

SNACKS

SOURDOUGH homemade butter (v)	£4.5	PORK CRACKLING spicy seasoning	£3.5
NOCELLERA OLIVES (vg)	£4.5	SWEET & SALTY PEANUTS (vg)	£3.5
ROOT VEGETABLE CRISPS (vg)	£3.5	SMOKED AUBERGINE PUREE, CRISPS (vg)	£4.5

SMALL PLATES

HOUSE SMOKED PORK RIBS gravy, chipotle yoghurt	£12.5
BLACKENED LEEKS nori, leek aioli & warm hazelnut vinaigrette	£9.0
CHEESY BROWN CRAB RAREBIT crispy cabbage	£7.0
MUSHROOM ARANCINI porcini mayo (v)	£6.5

LARGE PLATES

CHEESEBURGER & FRIES gherkin, red onion, lettuce, mustard & ketchup	£16.0
BUTTERMILK FRIED CHICKEN BURGER & FRIES gherkin, slaw, cheese & hot sauce	£15.0
CHIPOTLE BLACKBEAN BURGER & FRIES slaw, beetroot bun & pickles (vg)	£15.0
BEER BATTERED FISH & CHIPS mushy peas, tartare sauce	£17.0

SIDES

SUNDAY TRIMMINGS roast potatoes / hispi cabbage / carrots (v / vg on request)	£4 EACH
FRIES (vg)	£4.8
SWEET POTATO WEDGES rosemary salt (vg)	£5.0
APPLE & BLACK TURNIP SLAW spring onion (vg)	£5.0
OAKLEAF LETTUCE molasses dressing (vg)	£4.5
GRILLED RAINBOW CARROTS green goddess dressing (vg)	£5.0
SPICED GREEN LENTILS coriander (vg)	£4.5

DESSERTS

CHOCOLATE, HAZELNUT & ORANGE CAKE salted caramel ice cream (v)	£7.0
QUICK'S CHEDDAR crisp bread, fruit chutney (v)	£6.0
HACKNEY GELATO & SORBETS chocolate sorbet (vg), coconut sorbet (vg), vanilla gelato (v), salted caramel gelato (v)	£3.0