

# Sunday Roast

Served 12 - 6pm

---

---

**Roast Casterbridge Sirloin of Beef** 23.5  
*Dry-aged in our Himalayan salt chamber  
for a minimum of 35 days.*

**Shires Farm Herb-Fed Chicken** 20

Both roasts are served with homemade beefy Yorkshire pudding, beef fat potatoes, confit carrot, tenderstem broccoli, roast onion cream, beef jus.

## Vegetable Sides

---

**Minted Peas (v)** 3.5

**Roast Cauliflower Cheese (v)** 5.5

**Confit Carrots (v)** Marmite emulsion. 4.5

**Creamed Spinach (v)** Cheddar sable. 5

**Creamy Cabbage & Bacon** 5

## Potato Sides

---

**Horseradish Mash (v)** 4

**Dirty Mash** 6

**Dauphinoise Potatoes (v)** 5.5

**Extra Roasties** 4

## Indulgent Sides

---

**Haggis Fritters for Two** 7

**Roast Bone Marrow** Simply roasted. 5.5

(vg) vegan option (v) vegetarian option

**Food Allergies:** Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection. A discretionary 10% service will be added to your bill.

All gratuities & services charges go to the team.