

Sunday Roast

Served 12 – 6pm

Roast Black Angus Sirloin of Beef	26
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*Dry-aged in our Himalayan salt chamber
for a minimum of 35 days.*

Shires Farm Herb-Fed Chicken	22
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Confit chicken thigh

Both roasts are served with homemade beefy Yorkshire pudding, beef fat potatoes, confit carrot, buttered savoy cabbage, roast onion cream & jus.

Vegetable Sides

Carrots & Marmite Emulsion (v)	4.5
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Clotted Cream Leeks (v) Black onion seed crumble.	6
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Creamy Cabbage & Bacon	5.5
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Potato Sides

Dirty Mash	7
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Dauphinoise Potatoes (v)	6
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Extra Roasties	4
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Indulgent Sides

Haggis Fritters for Two	7
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Roast Cauliflower Cheese (v)	6.5
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(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.