

Sunday Roast

Served 12 – 6pm

Roast Sirloin of Beef 27

*Dry-aged in our Himalayan salt chamber
for a minimum of 35 days.*

Shires Farm Herb-Fed Chicken 24

Confit chicken thigh.

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

Vegetable Sides

Confit Carrots (v) 6

Smoked honey, goats curd & beurre noisette crumb.

Clotted Cream Leeks (v) Black onion seed crumble. 6.5

Creamy Cabbage & Bacon 6

Potato Sides

Dirty Mash 7

Dauphinoise Potatoes (v) 6.5

Extra Roasties 4.5

Indulgent Sides

Haggis Fritters 7

Roast Cauliflower Cheese (v) 6.5

Black Truffle Cauliflower Cheese (v) 8

(v) vegetarian option (vg) vegan option

Food Allergies: Please inform us if you have a food allergy or intolerance. Our dishes are prepared in our kitchen where gluten is present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination.