

SUNDAY ROAST

For The Table

Olives ve 4
Bread & Bone Marrow Butter 5
Colchester Oysters 6/12 22/40

Starters

Scallops, Bacon & Malt Vinager Beurre Blanc 15
Liverpool Sausage & Mustard 7
Jalapeño Scotch Egg & Gentlemens Relish 8
Guinness Glazed Pork Ribs 13
Beetroot, Blood Orange & Winter Leaf Salad ve 6
Exmoor Caviar, Confit Potatoes & Brown Crab 12

Roast

Roast Chicken 18
Roast Beef 19
Roast Chicken & Tarragon Pie 18
served with Gravy au Jus
Celeriac, Truffle & Potato Pie ve 18
served with Mushroom Gravy au Jus
Moules Frites with Parsley & Garlic Cream 16

***All roasts come served with carrot puree,
confit garlic & thyme roast potatoes, spring greens,
yorkshire pudding & gravy***

Sides

Cauliflower Cheese v 7
Creamed Greens v 6
Honey Glazed Carrots v 6
Hand Cut Chips ve 5

Desserts

Egg Custard Tart v 6
Panna Cotta & Seasonal Jam v 6
Guinness Sticky Toffee Pudding & Chantilly Cream v 7

