

SUNDAY

THE DAY OF ROAST

At the heart of flavour, friends and family lies a long-standing tradition, the Sunday roast. For the occasion, we've handpicked a seasonal selection of the finest British fare, sourced from farms and fields across the country. Enjoy rotisserie-roasted dishes, fresh produce and flavoursome delights; all prepared and perfected in-house by our experts.

OUTDOOR-REARED SLOW ROAST PORK BELLY 11.95

served with fresh Bramley apple sauce

ROTISSERIE-ROASTED RIDINGS RESERVE PREMIUM ENGLISH **BEEF** 13.95

served with homemade horseradish cream

ROTISSERIE-ROASTED LAMB 12.95

served with homegrown mint sauce

All of the meats above are seasoned with our garlic and rosemary sea salt.

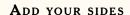
RED TRACTOR ASSURED ROTISSERIE CHICKEN 12.95

slow-roasted and seasoned with Piri-Piri sea salt

MUSHROOM, RED LENTIL, STILTON AND CHESTNUT **ROAST** 10.95

with homemade root vegetable gravy

All roasts served with honey-mustard glazed carrots, braised red cabbage, tenderstem broccoli, roast potatoes, homemade Yorkshire pudding and rotisserie gravy.



All at 2.50 each

SHORROCKS LANCASHIRE CAULIFLOWER CHEESE topped with crispy onions

BUTTERED CARROT AND PARSNIP MASH

CREAMED GARLIC KALE AND LEEKS

BAKED COURGETTE, SAGE AND APRICOT STUFFING **BALLS**

DESSERT TO SHARE -

Toffee apple, pear and almond crumble 9.50

with vanilla bean custard or farmhouse dairy ice cream

For the kids 6.95

A choice of...

ROAST BEEF

ROTISSERIE CHICKEN

VEGETABLE CHESTNUT ROAST

Includes 2 scoops of ice cream. Choose from vanilla, strawberry or chocolate.

BLOODY MARYS 6.95

A Sunday institution, and for good reason. Whether it be the cure or the cocktail of choice; we've crafted the Bloody Mary with a botanical twist and spiced to your preference.

SMOKED GARLIC & ROSEMARY

RED CHILLI & OREGANO

CLASSIC MARY







