



# SUNDAY

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## 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.

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### ADD YOUR SIDES

All at 2.50 each

**SHORROCKS LANCASHIRE  
CAULIFLOWER CHEESE**  
topped with crispy onions

**CREAMED GARLIC KALE  
AND LEEKS**

**BUTTERED CARROT AND  
PARSNIP MASH**

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

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### 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**