



Available every Sunday 12noon to 5.30pm

### Roast Sirloin of Black Angus Beef 18

Served pink with gravy and horseradish cream.

#### Half a Roast Suffolk Chicken 18

Both dishes are accompanied by Yorkshire pudding, garlic and rosemary roast potatoes, cauliflower cheese, winter greens and carrots.

# The Vegan (Intion Squash and Chestnut Wellington (ve) 18

Roasted squash rolled in chopped chestnuts, parsley and spinach, baked in puff pastry. Served with roast potatoes, Winter cabbage and gravy.

## Alternatives

#### Baked Egg Shakshuka 9

Chorizo, red Piquillo pepper, onion, chilli and tomato, baked with spinach and eggs. Served with bread.

#### Avocado and Poached Eggs 9

Mashed avocado, chilli, shallots, cherry tomatoes and coriander on grilled sourdough bread. Served with two soft-boiled eggs, topped with chives. (v)

#### Baked Mac 'n' Cheese (v) 9

Macaroni with homemade four cheese sauce.

#### Baked Beetroot & Quinoa Salad 10

Baked beetroot, shaved candy beetroot dressed in white balsamic vinegar, olive oil, mixed steamed quinoa, pickled beetroot, ruby chard leaves and spinach, finished with toasted hazelnuts and crumbled feta. (v, gf)

Junior portions available for under 12's at 10 per person Non members price: 21.60 Junior portions: 12

If you have a food allergy, intolerance or sensitivity please speak to a member of our team upon placing your order.

Prices are inclusive of VAT