

## ROAST

### BAR NIBBLES

Nocellara Olives – 4.5 (vg)

Truffle & Pecorino mixed nuts – 5 (vg)

House-made Biltong– *sliced to order, cured in coriander & black pepper* – 6.5

Pain de Campagne Sourdough – *with confit garlic butter & pecorino* – 8 (V)

Black Truffle Arancini – *Wild mushroom & shaved parmesan* – 6 (V)

### STARTERS

BBQ Beetroot - *Passionfruit, mint & smoked chilli* - 15 (Ve)

Caesar Salad – *roast chicken, Burford Brown egg, garlic & parmesan croutons, anchovy Caesar dressing* – 13

Chicken Liver Parfait – *homemade pear chutney, toasted sourdough* – 15

### MAINS

Ale Battered Haddock and Triple Cooked Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 22

Celeriac & Black Truffle Risotto – *roasted celeriac, black truffle, vegan parmesan* – 26 (VG)

### ROASTS

Roast Rump of Beef – *Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy* – 26

Roast Norfolk Chicken – *Yorkshire pudding, roast potatoes, honey glazed carrots & braised red cabbage & gravy* – 24

Roast Belly of Pork - *Yorkshire pudding, rosemary roast potatoes, honey glazed carrots & braised red cabbage & gravy* – 25

Caramelised Onion, Beetroot, Mushroom & Spinach Pithivier – *Yorkshire pudding, rosemary roast potatoes honey glazed carrots & braised red cabbage & gravy* – 22 (V)

30 Day Dry Aged British Porterhouse Steak for Two to Share – *with all the roast trimmings & 2 sauces* – 85 (GF)

### SIDES

Gravy Jug – 3

Extra Roasties – 5 (VG)

Farmhouse Butter Mash – 5

Truffled Cauliflower Cheese & Beef Dripping Breadcrumbs – 6

Kampot Pepper Creamed Spinach – 6.5

Garden Side Salad – *honey mustard dressing*– 5

*Please inform a member of staff if you or any of your party have any allergies. 12.5% service charge will be added to your bill*