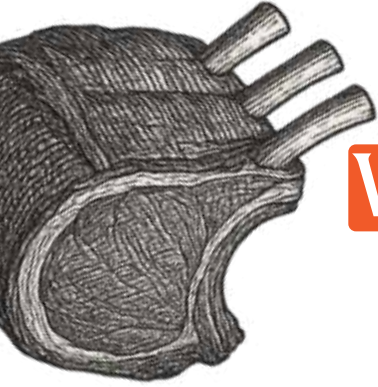




WINTER ROAST MENU

2 course 28.50 | 3 course 33.50

TO START

SOUP OF THE DAY

Baguette, Jersey butter

SPICY KING PRAWNS

Battered prawns in sweet chilli sauce,
Asian vegetables

HONEY CARAMELISED GOATS CHEESE

Crusty bread, walnuts, salad garnish



SUNDAY ROASTS

ROAST SIRLOIN OF BEEF

SLOW ROASTED BRITISH LAMB SHOULDER

ROAST PORK BELLY

BAKED BUTTERNUT SQUASH & LENTIL PARCEL

Roast maple parsnips, carrots, kale, buttered broccoli,
rich gravy, Yorkshire pudding



Sunday Extras for the Table

Gratinated Cauliflower cheese 6.00

Autumn Vegetable & Leek Gratin Parmesan crumb 6.50

Honey roasted pigs in blankets grain mustard gravy 7.50

PUDDING

CLASSIC PROFITEROLES

Whipped cream, chocolate sauce

APPLE CRUMBLE

Creamy custard

STICKY TOFFE PUDDING

Jersey Dairy vanilla ice cream,
Toffee sauce



T&C's Apply

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.