

# Sunday

## PIG OUT

Two Courses - £24  
Three Courses - £27



### STARTERS

French Onion Soup - Mature cheddar croutons - (can be GF)

Twice Baked Cheese Soufflé - Spinach & parmesan cream - £5 supplement

Smoked Trout & Cream Cheese Mousse - Keta caviar, fennel & dill salad, sourdough crisp bread (can be GF)

Prawn Cocktail - Marie rose, cucumber, tomato, buttered brown bread - (can be GF)

Glazed Goats Cheese & Beetroot Salad - Smoked paprika & maple syrup dressing - (can be GF)

Chicken Liver Parfait - Truffle mushroom & toast - (can be GF)

### ROASTS

Can be Gluten Free on request

Roast Chicken

Roasted Belly Pork

Roasted Rump of Beef - served pink

30 Day Matured Roast Sirloin of Beef - served pink - £2 supplement

Roast Leg of Lamb - £2 supplement

Honey Roasted Gammon

All served with mash, roasties, yorkshire pudding, creamed leeks & pancetta lardons, seasonal veg & stuffing



### WHY NOT ADD A SIDE?

Extra Roasties - £3.5

Truffled Roasties £5.00

Extra Yorkshire Pudding - £1

Pigs in Blankets - £6

### MAINS

Whitby Scampi - Chips, tartar sauce & salad

Beef Burger - Cheese, gem lettuce, pickle, fries & salad

Flat Iron Steak - Fries & peppercorn sauce - £5 supplement

Vegan Mince & Dumplings

### DESSERTS

Affogato al Crème - Biscoff biscuit

Apple & Blackberry Crumble - Custard

Hot Toffee Waffle - Toffee ripple ice cream

Impeccable Cheeseboard - Grapes, crackers & chutney - £3 Supplement

Sticky Toffee Pudding - Butterscotch sauce & vanilla ice cream

Knickerbocker Glory - Chocolate brownie pieces



If you suffer from a food allergy or intolerance, please let your server know upon placing your order and they will be able to advise you what allergens menu items contain. As we use many ingredients and shared equipment, we are unable to guarantee that our food is FULLY allergen free due to the risk of cross-contact. Our vegan food is prepared using a vegan recipe but is not suitable for those with milk or egg allergies.