



## our famous sunday roasts

Only available Sundays & bank holiday Mondays 12 till 9pm

### salt baked celeriac roast

*bbq squash, sage onion & hazelnut crumble, sautéed kale, olive oil roast potatoes, gf yorkie, roasted vegetable jus (vegan,gf)* 20

### roast organic chicken breast *(gf available)*

*butter roast organic chicken breast, duck fat roast potatoes, baby carrots, braised red cabbage, yorkshire pudding, rich gravy* 25

### slow roast old spot pork belly “porchetta” *(gf available)*

*burnt apple puree, puff crackling, duck fat roast potatoes, baby carrots, braised red cabbage, yorkshire pudding, rich gravy* 26

### roast sirloin of organic grass fed angus beef *(gf available)*

*dry aged sirloin of beef, duck fat roast potatoes, buttered baby carrots, braised red cabbage, yorkshire pudding, rich gravy* 28

### slow roast salt marsh lamb rump *(gf available)*

*lamb rump served pink, duck fat roast potatoes, baby carrots, braised red cabbage, yorkshire pudding, rich gravy, mint gel* 28

## sharing roasts

### the dog & pickle sharing roast - chicken, pork & beef *price per person (gf available)*

*duck fat roast potatoes, buttered baby carrots, braised red cabbage, yorkshire puddings, gravy, honey roast parsnips, sage & onion stuffing, 2 pigs in blankets, horseradish cream, burnt apple puree, bread sauce puree & puffed crackling* 38 *pp*  
ADD LAMB - 8 *pp*

*sharing steak roasts recommended for 2 people (please allow extra cooking time for sharing steaks, price is per person)*

### 700g dry aged, grass fed, organic, angus chateaubriand *(gfa, dfa)* *Scottish*

*cut from the tapering end of the prime fillet, unbelievably tender & deeply flavoursome. we recommend **medium rare** or **medium**.* 62 *pp*

### 1.1kg dry aged, galician prime rib of beef “cote de boeuf” *(gfa, dfa)* *Spanish*

*whole rib of spanish beef salt dry aged for a minimum of 45+ days, lots of flavoursome fat & texture, we recommend **medium**.* 59 *pp*

### 1.3kg australian kobe wagyu tomahawk steak *(gfa, dfa)* *Australian*

*from free to roam westholme cattle, fed on vast pastures of mitchell grass, impressive depth of flavour, we recommend **medium**.* 105 *pp*

*all sunday sharing steaks served with duck fat roast potatoes, buttered baby carrots, braised red cabbage, yorkshire puddings, gravy, honey roast parsnips, sage & onion stuffing, 2 pigs in blankets, horseradish cream, burnt apple puree, bread sauce puree & puffed crackling.*

## sunday sides

honey roast parsnips *(gf, v)* - 6.5    cauliflower cheese *(v)* - 7    winter truffle cauliflower cheese *(v)* - 10.5  
3 pigs in blankets - 7    pork, sage & onion stuffing - 7    puffed pork crackling & apple puree *(gf,df)* - 7.5  
duck fat roast potatoes *(gf,df)* - 6    olive oil roast potatoes *(gf,df,vegan)* - 6    extra yorkshire pudding - 2.5  
organic baby carrots, puree & crisps, hazelnuts, chives *(gf, v)* - 7.5    braised red cabbage & apple *(gf, v)* - 7