

COPPER ROAST
SERVED FROM 12 PM

CRISPY CALAMARI GF
GARLIC AND HERB SALT, LEMON AIOLI, CHARRED LIME

SCOTCH EGG
RADISH & WATERCRESS SALAD

SOUP OF THE DAY ★ VE
WITH HOMEMADE BREAD

CHICKEN BREAST

TOPSIDE OF BEEF

NUT ROAST V

ALL SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES,
STUFFING,
BRAISED RED CABBAGE, HONEY & THYME ROASTED
CARROTS,
GREENS AND PROPER GRAVY

STICKY TOFFEE STOUT PUDDING V
TOFFEE SAUCE AND CLOTTED CREAM ICE CREAM

DARK CHOCOLATE BROWNIE GF V
HONEYCOMB ICE CREAM

AFFOGATO SUNDAE VE GF
VANILLA POD ICE CREAM, AMARETTI BISCUITS AND A
DOUBLE ESPRESSO
ADD AMARETTO 4

2 COURSE £15

3 COURSE £18