

All our dishes are made
freshly to order
and may be altered for any
dietary needs



2 COURSES £18
3 COURSES £21

YORKSHIRE ROAST MENU



Organic artisan bread by Roger with olive oil & balsamic
£4

STARTERS

CREAM SOUP OF TOMATO (V)
Toasted herb croutons, basil oil & Roger's
bread roll

CAESAR SALAD
Cos lettuce, caesar dressing, grilled pancetta
& Croutons

ROASTED GARLIC MUSHROOMS
Cream sauce, salami, chives & parmesan

SMOKED HADDOCK FISH CAKES
Tarragon cream sauce

AVOCADO & PRAWNS
Cocktail Sauce & cos lettuce
(£2 supp)

PORT & CHICKEN LIVER PATE
Onion & sultana marlamade
& Brioche toast

MAINS

SUNDAY ROAST

Served with honey roast root vegetables, tender stem broccoli,
duck fat roast potatoes, Yorkshire pudding & gravy

RUMP OF BEEF • ROLLED BELLY PORK

BRAISED LAMB • CHICKEN BREAST • FLAT FIELD MUSHROOMS (V)

STEAK & ALE PIE
Puff Pastry crust, shin beef, real ale,
chips, tender stem broccoli

FILLET OF SEABASS
Creamy mash, kale & asparagus,
coconut, lime and curry sauce
(£2 supp)

DESSERTS

STICKY TOFFEE PUDDING
Caramel sauce & vanilla ice cream

LEMON TART
Raspberry sorbet

LOCALLY ROASTED DARKWOODS
COFFEE FROM £2.75

CHOCOLATE & ORANGE CHEESECAKE
Honeycomb crumb
(£2 supp)

STILTON CHEESE
Chutney & crackers

Please do not order if you're in a hurry. Please make all allergies clear when ordering.