



Family Roast Menu

Available Sunday lunch times 12:00pm – 2:30pm

- *Minimum table of four diners*
- *Only one choice of roast per table*
- *Your choice of roast must be with us a minimum of 48 hours in advance of your booking*
- *Starters can be chosen from the Monthly Dining Menu for a £5 supplement*
- *Puddings can be chosen from the Monthly Dining Menu for a £3 supplement*

Rib of Beef

£18-50

Locally raised English Longhorn beef, roasted to order and served with roast potatoes, Yorkshire puddings, freshly prepared beef gravy, seasonal vegetables and horseradish cream

per
person

Traditional Leg of Lamb

£17-00

Local lamb, rubbed with Olive oil, garlic and rosemary. Served with roast potatoes, freshly prepared lamb gravy and seasonal vegetables

per
person

Greek, Lemon and Oregano Lamb

£17-00

Served in the traditional Greek way with lemon, oregano, roast potatoes and salad (much nicer on the warmer days that we're looking forward to)

per
person

If you're looking for a wine recommendation, Lamb and our **Chateau Malbat, Bordeaux** are a match made in heaven

Loin of Pork

£17-00

All our pork comes from local, outdoor reared, Gloucester Old Spots. Our Loin of Pork is boned and rolled with sage, lemon and garlic. Served with roast potatoes, seasonal vegetables, cider gravy, pork crackling and caramelised apples

per
person

Choosing a wine to go with pork is always tricky, so why not go for one of our traditional ciders instead. **Dunkerton's Black Fox Organic Cider** would suit perfectly

Chicken

£15-00

A whole, free-range chicken roasted to order with herbs, garlic and lemon. Served with roast potatoes, seasonal vegetables, freshly prepared chicken gravy, lemon and herb stuffing

per
person