SUNDAY MENU

On a Sunday we pay homage to 'the roast' and we don't do it by halves.

All of our meat is sourced from New Close Farm, Over Haddon, where they raise and nurture their own livestock through traditional farming values.

The quality and ethics of the meat we provide is non-negotiable to us and this is reflected in the quality of your roast.

Children's portions are available at half the stated price below (excluding lamb).

THE MEAT-EATERS

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, a Yorkshire pudding and proper gravy (GFa)

| Roast rump of lamb | £24.95 | | |
|--------------------|--------|-----------------------------------|-------|
| Roast beef sirloin | £21.95 | SIDES | |
| Roast pork loin | £19.95 | Mashed potato (GF) (V) | £4.95 |
| Chicken supreme | £19.95 | Extra cauliflower cheese (GF) (V) | £4.95 |
| | | An extra Yorkshire pudding (V) | £2.50 |

THE PLANT-BASED

Vegetarian root vegetable Wellington £17.95

Served with braised red cabbage, cauliflower cheese, roast potatoes, a Yorkshire pudding and vegetarian gravy (V) (VEa) $\,$

Our Vegan option is served without a Yorkshire pudding (VE)

All of our produce is fresh and sourced sustainably from local suppliers;

Meat - New Close Farm, Over Haddon I Fish - R G Morris & Son, Buxton
Fruit & Vegetables - Winster Foods, Chesterfield I Wine - Hattersley Wines, Bakewell
Dry goods - Holdsworth Foods, Tideswell I Dairy - Middleton's Dairies, Hope Valley
Ice cream - Bluebell Dairy, Derby I Eggs - The Peaks farm fresh eggs & Co, Holmesfield



If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.