

# SUNDAY MENU



## SNACKS & SMALL PLATES

Gordal Olives [VE, GF]	5.0
Crispy corn kernels [VE, GF]	4.0
Half Dozen Other sourdough, cultured butter [V]	6.0
Burrata, marinated courgette [V, GF]	14
Crispy cod, curry mayo, pickled red onion [GF]	9.5
Crispy sprouting broccoli, vegan aioli [VE, GF]	7
Chickpea hummus, winter crudites [VE, GF]	7.5
Salt beef croquettes, Frenchie's mustard [3 per portion]	9.5

## ROASTS

Dry-aged local shorthorn beef sirloin	19.5
Rosemary roasted leg of lamb	19.5
Half roast chicken, aioli, gravy	18
Vegan roast - ask for this week's roast [VE]	17

All served with a Yorkie, roast potatoes, greens & honey glazed carrots

## ON THE SIDE

Extra gravy	1.0	Vintage cheddar cauli cheese	5.0
Extra Yorkie	1.5	Truffle cauli cheese	5.0
Roast potatoes	5.0	Vegan cauli cheese	5.0
Grandad sausage	3.0		

## DESSERTS

Rogue Ice cream	3.0 [scoop]
Biscoff [V]	
Sweet cream [V]	
Sweet cream & AllPress affogato [V, GF]	5.0
Make it Espresso Martini affogato + 10	
Chocolate brownie, lotus biscoff ice cream [V]	8.5
Lemon posset, shortbread [V]	7.5
Croissant & custard bread & butter pudding [V]	12 [for two]

## THE IMPORTANT STUFF

Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

V - Vegetarian | VE - Vegan | GF-Gluten Free

A discretionary 10% service charge is added to table service bills, shared in full.