

Sunday LUNCH

1 MEAT ROAST £16

2 MEAT ROAST £18 / 3 MEAT ROAST £20

ROAST TOPSIDE OF BEEF

COOKED LOW & SLOW FOR 16HRS TO BE MELT IN THE MOUTH TENDER
(COOKED MEDIUM - RARE PLEASE ASK IF YOU PREFER WELL DONE)

CRISPY SLOW ROAST PORK BELLY

PORK BELLY RUBBED IN A FENNEL & THYME SALT & SLOW ROASTED FOR
5 HRS FOR A PERFECTLY JUICY TENDER MEAT

HONEY & MUSTARD GLAZED GAMMON

GAMMON JOINT COOKED IN A COURT BOUILLON THEN FINISHED WITH A
WHOLEGRAIN MUSTARD & LOCAL HONEY GLAZE

GARLIC & THYME ROASTED CAULIFLOWER (V)

ALL SERVED WITH ROAST POTATOES, HOMEMADE YORKSHIRE PUDDING,
SEASONAL VEGETABLES, CAULIFLOWER CHEESE
& PROPER ROAST GRAVY

**"Sundays are for indulging in delicious food
and great company."**

Clubhouse1896

FOR THE TABLE TO SHARE

PIGS IN BLANKETS £5.95

PORK & HERB STUFFING BALLS £4.50