

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 local butchers and farmers, where they raise and nurture their own livestock through traditional farming values.

Our ethics behind the sourcing of the meat we provide is non-negotiable to us, and this reflects in the quality of your roast.

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

Meat

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

Roast rump of lamb	£24.95
Roast beef sirloin	£21.95
Roast pork loin	£19.95
Chicken supreme	£19.95

Plant-based

Root-vegetable Wellington with summer greens, maple-glazed root vegetables, cauliflower cheese, roasted potatoes, Yorkshire pudding and vegetarian gravy (V)

Our vegan option is served without cauliflower cheese and Yorkshire pudding (VE)

£17.95

Sides

Mashed potatoes (GF)(V)	£4.95
Extra cauliflower cheese (GF)(V)	£4.95
Extra Yorkshire pudding (V)	£2.50

****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 vegan diet

(VEa) dishes that can be adapted to suit a vegan diet

(GF) relates to food that has no gluten-containing ingredients

(GFa) dishes that can be adapted to suit a gluten-free diet

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

Meat – New Close Farm in Over Haddon Fish - RG Morris & Son, Buxton Fruit & Vegetables - Winstler Foods in Chesterfield
Coffee – Roastology in Sheffield Wine – Hattersley Wines in Bakewell Dry goods - Holdsworth Foods, Tideswell
Dairy - Middleton's Dairies, Hope Valley