



SUNDAY MENU

NIBBLES

Freshly Baked Bread 5

Mixed Unpitted Italian Olives 5

Pickled Anchovies 5

SMALL PLATES

Today's Soup
bread & butter - see our blackboard

Jumbo Prawn Cocktail
giant king prawn, cold water prawns, marie rose mayonnaise, lemon, brown bread & butter **16**

Ham Hock Terrine
celeriac remoulade, apple **8**

Heritage Beetroot Carpaccio
Yellison goats curd, candied hazelnuts **9.5**

Home-cured Salmon
pickled fennel, yoghurt, linseed cracker **10.5**

BIG PLATES

All our roasts are served with seasonal vegetables & Yorkshire pudding

Radford's of Sleights Topside of Roast Beef
roast potatoes, mash, Yorkshire pudding, gravy (served pink) **20.5**

Radford's of Sleights Roast Loin of Pork
roast potatoes, mash, stuffing, Yorkshire pudding, crackling **20**

Roast Chicken Supreme
roast potatoes, mash, Yorkshire pudding, gravy **20**

Mixed Plate Roast
topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes, crackling **21.5**

Market Fish of the Day
see our blackboard

Mushroom, Gruyère & Cashew Nut Roast
Yorkshire pudding, mushroom gravy, mash, roast potatoes **17.5**

Children's Roast Beef or Pork
mash, roast potatoes, Yorkshire pudding, vegetables, gravy **11**

SIDES

Truffle Mac & Cheese 6

Yorkshire Pudding & Gravy 3

Herbed New Potatoes 4.2

Triple Cooked Chips 5

House Salad 5

Sunday Vegetables of the Day
see our blackboard

French Fries 4.2

Truffle & Parmesan Fries 6.75



Executive Chef Alex Perkins

= vegetarian = contains nuts = gluten free = available as gluten free, please ask your server

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available. All weights stated on this menu are taken before the cooking process starts.