

SUNDAY

ROASTS - THE FORK 'N' ALE WAY

12:00 - 15:30

TIME FOR A ROASTING

All served with glazed and roasted carrots and parsnips, homemade yorkshire puddings, roast potatoes and a medley of greens. Meats served with gravy homemade from the juices of the roasts.

SUCCULENT ROAST BEEF 12.50

Roasted slow and low, the best way to cook beef. Cooked pink but if you require it cooked a little more, just ask, its not a problem.

ROAST SUPREME OF CHICKEN 11.50

Free range supreme of chicken, French cut. Crispy skin and succulent inside.

ROAST SHOULDER OF PORK 12.00

Boned and rolled shoulder of pork for ultimate flavour, served with crackling.

THE WHOLE HOG (AND BEEF & CHICKEN!) 17.00

For those that don't need really to move on a Sunday afternoon! A mixed roast of all three meats with full accompaniments.

ROASTED NUT ROAST 11.50

Packed full of flavour, this is one vegetarian masterpiece that could satisfy even the hardest of meat eaters. Served with a vegetarian gravy.(V)

CRISPY SKINNED SEA BASS 12.00

Served with a lemon and peppercorn butter, wild rice and a medley of greens or dressed salad

CAULIFLOWER CHEESE 2.50

Go extra with a portion of decadent cauliflower cheese.

OOOH, GO ON THEN...

Check out our great selection of cakes, available to be served with either fresh cream or ice cream 5.00

COFFEE

From award winning coffee roaster, Easy José, available however you like it.

FREE DRINK?

SIMPLY ORDER YOUR MAIN COURSE AND A DESSERT AND YOU CAN HAVE A HOUSE DRINK ON US! (CHOOSE FROM 175ML WINE OR A PINT OF ANY OF THE FOLLOWING: ALE, THATCHER'S OR PILSNER)

SOMETHING SPECIAL?

ASK ABOUT OUR GUEST ROASTS, LAMB AND GUINEAFOWL HAVE FEATURED SO FAR, IT'S SUNDAY, YOU DESERVE SOMETHING EXTRA SPECIAL!

(V) = Vegetarian



What we create for you is fabulous food - not fast food. Freshly prepped and cooked for you may mean a slight delay, especially at busy times, but we promise it will be worth it!