

TO START

- Soup of the Day (gf), sourdough (vg) 5.5
Wild Mushrooms on Toast, béchamel sauce, parmesan 6.5
Pear & Beetroot Salad – *Pickle Walnut & Mixed Leaf* 5.5
Salt and Pepper Squid, Smoked Mayo 6.5
Scottish Mussels – Chilli, Garlic, White Wine & Sourdough 6.5

SUNDAY ROASTS

All roasts are served with Yorkshire pudding, duck fat roast potatoes, baby carrots, seasonal greens, parsnips & red wine gravy (vegetarian potatoes & gravy with vegetarian/vegan options)

- Sirloin of Roast Beef (served medium rare) 16.5
Half Free-Range Corn-fed Chicken 14.5
Roast Pork Belly, crackling 14.5
Braised Lamb Shank 16.5
Trio Roast (Beef, Chicken, Pork & Crackling) 18.5
Seeded Roast – Spinach, Mixed Seeds, Mushroom, Puy lentils, beetroot & carrot (vg) 12.5
Little Taverners – half size portions of seeded, beef, chicken & pork 7
Sharer Roast (for two) Chateaubriand 600g 50
- Lobster & Crab Fishcake – *Crispy Seaweed, Tenderstem Broccoli, White Wine & Tarragon Sauce* 17.5

ON THE SIDE

- Cauliflower Cheese (gf) 4 || Extra Yorkshire Pudding (v) - 0.5
Roast Potatoes – 2.5 || Sauté Greens 3.5