



#### Hot Roast Loin of Bacon. (GFO) 15.95

Tender and juicy with a smoky richness Add 2 Pigs in Blankets **£4.00** 

## Locally sourced Topside of Beef (GFO) 17.75

Hand selected Beef Topside, succulent and rich Add 2 Pigs In Blankets **£4.00** 

#### Hot Roast Turkey (GFO) 16.50

Roast Breast of Norfolk Turkey with Sausage Meat Stuffing and Bacon wrapped Sausage Add 2 Pigs in Blankets  $\pounds4.00$ 

#### Braised Shoulder of Lamb (GFO) 18.45

Slow Braised for 6 hours for a tender rolled Lamb Joint Add 2 Pigs in Blankets  $\pounds4.00$ 

#### Vegetarian Roast (VE) 14.95

Selection of Mushrooms, Courgette, Onion, Tomato and Sweetcorn with Herbs and Breadcrumbs.

## All Roasts are served with

Traditional Homemade Yorkshire Pudding Crispy Roasted Potatoes Rich homemade Cauliflower Cheese Red Cabbage braised with Red wine and Cider Vinegar Honey and Thyme roasted Carrots and Parsnips Crisp Tenderstem Broccoli Sweet Sugar Snap Peas Buttered Cabbage Rich homemade Gravy

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFO) Gluten Free Optional

# Children's Menu (Under 12)

#### Children's Roast (GFO)

Choice of Beef, Turkey or Bacor

Sausage and Mash Local Chatteris Bangers with mashed Potatoes

Homemade Lasagne

## Homemade Vegetable Lasagne (V)

All Children's meals include a choice of Fruit Shoot and Ice - Cream

11.95

Sunday Dessert Menu

# Sticky Toffee Apple Crumble

Served with Custara (V) (GF,

Treacle Sponge erved with Custard (V) (GF

Vegan Cookie Dough Served with vegan Ice -Cream (VE) (GF) (DF)

Affogato Vanilla Ice-cream topped with Espresso Coffee (V) (

Lemon Cheesecake

Topped with crumbled Meringue and served with Vanilla Ice-Cream (V) (GF)

All 7.45

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (GFO) Gluten Free Optional