

BREAKFAST

8:30am - 11:00am

TRADITIONAL BREAKFAST

Emporium grill **£13.95**

Two Hambleton Farm pork and black pepper sausages, two smoked back bacon rashers, two hash browns, two fried local free-range eggs, grilled tomato, sautéed mushrooms, baked beans and two slices of mixed toast.

Light breakfast **£10.95**

Hambleton Farm pork and black pepper sausage, two smoked back bacon rashers, one hash brown, one fried local, free-range egg, grilled tomato, sautéed mushrooms, baked beans and a slice of brown toast.

Vegetarian breakfast **V/VGO** **£12.95**

Vegan sausage, sautéed mushrooms, spinach and cherry tomatoes, served with local free-range poached eggs, crushed avocado, hash browns, and sourdough toast.

Breakfast panini **£10.95**

Smoked back bacon, chilli jam, cheddar cheese and sliced tomatoes, served with a rocket salad and two hash browns.

Scrambled eggs **V** **£7.25**

Lightly scrambled local free-range eggs served on two slices of buttered toast.

Poached eggs **V** **£7.25**

Two poached local free-range eggs served on toasted buttered muffin.

Smoked back bacon white roll or sandwich **£5.95**

Sausage white roll or sandwich **£5.95**

CONTINENTAL

Breakfast **V** **£12.95**

Hambleton bakery fruit loaf, bircher muesli, 'Yester' Greek yoghurt, raspberries, strawberries, apple, honey and homemade raspberry curd.

SPECIALITY BREAKFAST

Truffle eggs **£12.95**

Scrambled local free-range eggs with truffle and feta, served with crispy back bacon, avocado and sourdough.

Eggs avocado **V** **£10.95**

Smashed avocado on toasted muffin topped with two poached local free-range eggs and garnished with roasted cherry tomatoes.

Eggs Benedict **£10.95**

Toasted buttered muffin topped with two poached local free-range eggs, sliced ham and hollandaise sauce.

Eggs Royale **£11.95**

Toasted buttered muffin topped with two poached local free-range eggs, smoked salmon, hollandaise sauce and lemon.

BREAKFAST OMELETTES

Luxurious filled French omelettes, served with mixed toast, made to order.

Salmon and cream cheese **GFO** **£11.95**

Smoked salmon, avocado and a lemon and chive cream cheese.

Chorizo and goat's cheese **GFO** **£11.95**

Smoked chorizo sausage, red onion, spinach and goat's cheese.

Cooked breakfast **£11.95**

Hambleton Farm sausage, smoked back bacon, mushroom and Cheddar cheese.

Vegetarian **V/GFO** **£11.95**

Spinach, mushrooms, peppers and Cheddar cheese.

ADDITIONAL OMELETTE FILLINGS

Cheddar cheese, goat's cheese, bacon, tomato, cream cheese, spinach, mushrooms, peppers, ham, onions. **£1.95**

HEALTHY OPTIONS

Kick start your day with one of our fresh, healthy options.

Breakfast Sundae **V/GF** **£6.95**

Our homemade toasted granola, fruit compote, 'Yester' Greek yoghurt, fresh berries and honey.

Superfood Muesli **VG/GF** **£6.95**

Bircher muesli soaked with coconut milk, vegan Greek-style yoghurt, maple syrup and toasted pumpkin and sunflower seeds.

NAUGHTY BUT NICE

Toasted fruit loaf **£5.95**

Two thick slices of lightly toasted decadent Hambleton Bakery fruit loaf served with butter - a real luxury!

French croissant **£3.95**

Baked fresh this morning, served warm with butter and strawberry jam.

Chocolate pastry twist **£3.25**

Baked fresh this morning, served on its own. Perfectly sweet.

SIDES

Hash browns, toast and butter, **£2.95**

toasted muffin and butter, smoked salmon, black pudding, avocado, vegetarian sausage.

Fried egg, smoked back bacon, **£2.45**

pork and black pepper sausage, baked beans, sautéed mushroom.



FOOD ALLERGIES AND INTOLERANCES

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LIGHT LUNCH

11:30am - 4:30pm

SOUPS

Prepared daily by our chefs, served with Hambleton Bakery bread and butter.

Soup of the day V/GFO £8.95
Please ask our servers for today's soup.

PANINI

Served with our famous Beckworth coleslaw, Koffman's classic chunky chips and garnished with dressed baby leaves.

Bacon, brie and cranberry £12.95
Smoked back bacon, melted brie and a lightly spiced cranberry sauce.

BBQ pulled pork £12.95
Slow-roasted pulled pork with BBQ sauce and melted mature Cheddar.

Ham and pineapple £12.95
Sliced ham, pineapple and melted Cheddar cheese.

Cheese and tomato V £12.95
Mature Cheddar cheese and fresh vine ripe tomatoes.

SPECIALITY BREADS

Served with a colourful dressed fresh salad.

Cajun-spiced chicken warmed flatbread GFO £12.95
Cajun-spiced chicken breast, roast red peppers, red onion, Mexican spiced cheese and chilli aioli.

Beetroot and chia seed wrap V £12.95
Filled with a roasted medley of sweet potato, courgette, mixed peppers, sundried tomato, rocket and a vegan basil aioli.

Smoked salmon multi-seed bagel £12.95
Smoked salmon, homemade dill, cream cheese, fresh cucumber and capers.

SANDWICHES

Served on white, malted or gluten-free bread, with our famous Beckworth coleslaw, Koffman's classic chunky chips and dressed baby leaves.

Beckworth club sandwich GFO £12.95
Roast chicken breast, streaky bacon, mature Cheddar cheese, fresh tomato, avocado and mayonnaise.

Prawn, crayfish and crème fraîche GFO £12.95
Prawn and crayfish in a light homemade lemon and dill crème fraîche.

Egg and cress V/GFO £11.95
Local free-range egg mayo and fresh cress.

Cheese and spring onion V/GFO £10.95
Mature Cheddar cheese, red Leicester, spring onion and mayonnaise.

OMELETTES

Luxuriously filled omelettes, served with a mixed side salad.

Emporium omelette GF £12.95
Ham, tomato, red onion, red pepper and cheddar cheese.

Salmon and cream cheese GF £12.95
Smoked salmon, avocado and a lemon and chive cream cheese.

Arnold Bennett GF £12.95
Smoked haddock, hollandaise and fresh chives.

Mushroom V/GF £12.95
Wild mushrooms, Cheddar cheese, spinach and thyme.

BAKED POTATOES

All our baked potatoes are served with our famous Beckworth coleslaw and mixed leaves.

Bacon, mushroom and Cheddar GF £11.95
Smoked back bacon, sautéed mushrooms and mature Cheddar cheese.

Beef chilli GF £11.95
Slow-cooked, lightly spiced, minced beef chilli, topped with guacamole and sour cream.

Tuna mayonnaise GF £11.95
Tuna mayonnaise and spring onion.

Baked beans and Cheddar V/GF/VGO £11.95

Sausage and beans £11.95
Hambleton Farm pork and black pepper sausage and baked beans.

Add Cheddar cheese £2.25

Add Vegan cheese VG £2.25

QUICHE

An individual quiche served with herb roast potatoes and a dressed mixed salad.

Smoked salmon £13.95
Smoked salmon and sun-blushed tomatoes baked with spinach, feta cheese and local free-range eggs.

Vegetable and goat's cheese £13.95
Roasted Mediterranean vegetables and creamy goat's cheese filled quiche.

LUNCH SIDES

Add any lunch side to any dish you desire.

Koffman's classic chunky chips GF £4.25

Koffman's cheesy chips GF £5.25

Truffle and parmesan Koffman's chunky chips GF £5.95
Fresh rosemary salt and garlic aioli dip.

Bread, oil and olive selection GFO £5.95
Rosemary focaccia, seven cereal and sourdough.

Dressed side salad GF £4.25

Beckworth coleslaw GF £2.95

Vegan coleslaw VG £2.95

Garlic and herb flatbread V £4.95
Baked with parmesan cheese and rosemary.



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LUNCH

11:30am - 4:30pm

BURGERS

Served with our famous Beckworth coleslaw, Koffman's classic chunky chips and garnished with dressed baby leaves.

Beckworth burger GFO £16.95

Hambleton Farm beef patty, topped with smoked back bacon and mature Cheddar cheese, served in a delicious soft brioche roll with tomato, baby gem lettuce, gherkins and a tomato relish.

Chicken burger GFO £17.95

Garlic and thyme marinated chicken breast served in a soft buttermilk roll, gem lettuce, sliced tomatoes, topped with mozzarella cheese and a sticky barbecue sauce.

Vegan burger VG/GFO £16.95

Plant-based burger patty, topped with vegan style Cheddar, served in a delicious, glazed roll with fresh tomato, rocket and homemade vegan chilli aioli.

LUNCH SIDES

Koffman's classic chunky chips GF £4.25

Koffman's cheesy chips GF £5.25

Truffle and parmesan Koffman's chunky chips GF £5.95

Fresh rosemary salt and garlic aioli dip.

Dressed side salad GF £4.25

Beckworth coleslaw GF £2.95

Vegan coleslaw VG £2.95

Garlic and herb flatbread V £4.95

Baked with parmesan cheese and rosemary.

SEASONAL SPECIALS

12pm - 3pm. Seasonal specials, created by our exceptional chefs.

Pan-fried seabass £17.95

Pan-fried sea bass served with sautéed new potatoes, red onion, spinach, roasted cherry tomato, olives and a tomato ragu.

Slow-cooked steak and ale pie £17.95

Hambleton's diced beef and mushrooms, slow-cooked in a rich real ale gravy, served in an individual short crust pastry case, with creamy mashed potato, seasonal vegetables and a jug of peppercorn sauce.

Ham, egg and chips GF £17.95

Honey and mustard-glazed ham served with two local free-range fried eggs, Koffman's classic chunky chips and a vibrant side salad, accompanied with a sweet tomato relish.

Spanish style prawns GFO £13.50

King prawns, chorizo and mixed peppers cooked in olive oil infused with chilli, smoked paprika, garlic, served with crusty sourdough bread and a side salad.



FISH FRIDAY

12pm - 3pm. Keep traditions alive with our fish Friday special.

Fish and chips £17.95

Our famous traditional fish and chips. Fresh haddock, in our crisp beer batter, served with Koffman's classic chunky chips, mushy peas, homemade tartare sauce, pickled onion, lemon wedge and bread and butter.

DELI PLATTERS

Beckworth antipasti platter

For one £13.95
For two £26.95

Mozzarella cheese, marinated goat's cheese, Salami Milano, sliced chorizo, marinated olives, roast Mediterranean vegetables, Rosemary focaccia, homemade garlic aioli, olive oil and balsamic reduction fresh seasonal salad, dressed with honey mustard dressing.

Brixworth pâté platter £13.95

For one N/GFO

Brixworth pâté, served with seven cereal and sour dough bread, potting shed pickle, marinated olives and seasonal salad, dressed with olive oil and balsamic.

DELI SALADS

Beckworth salad GFO £13.95

Roasted medley of sweet potato, beetroot and peppers served with crisp mixed salad leaves, cucumber, grated carrot and mustard cress, drizzled with a honey and mustard dressing.

Superfood salad GF £12.95

Brown rice, quinoa, mixed with baby leaves, topped with citrus dressed courgetti, sliced avocado, edamame beans and pomegranate seeds.

Caesar salad £16.95

Roast chicken breast, crunchy romaine lettuce, smoked back bacon, grated parmesan, soft-boiled egg, toasted homemade croutons, anchovies and homemade Caesar dressing.

Add a little extra... £4.95

Prawn, crayfish and homemade dill crème fraîche.

Cajun chicken and roast garlic aioli.

Persian infused goat's cheese.

Middle-Eastern falafel and houmous.

Grilled halloumi.



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CAKES & PÂTISSERIE

8:30am - 4:30pm

HOMEMADE CREAM TEA

Cream tea V 608KCAL £7.65

Scone of your choice Rodda's clotted cream jam portion and any regular hot drink.*

*Surcharge applied to milk-based coffee and large drinks.

HOMEMADE SAVOURY CREAM TEA

Savoury cream tea 783KCAL £7.65

Cheese scone, chilli jam and cream cheese, served with any regular hot drink.*

*Surcharge applied to milk-based coffee and large drinks

HOMEMADE SCONES

Served with butter.

Classic plain scone V 510KCAL £3.95

Sultana scone V/VGO 538KCAL £3.95

Three cheese scone 562KCAL £3.95

Rodda's clotted cream V/GF 234KCAL £1.55

Jam portion V/GF 72KCAL £0.95

HOMEMADE SPECIALS

Chocolate twist pudding V 740KCAL £7.35

Christmas pudding VGO 370KCAL £7.35

Apple crumble V 447KCAL £7.35

Cinnamon spiced panacotta 297KCAL £7.35
Mixed fruit compote.

HOMEMADE TRAYBAKES

Triple chocolate brownie V 703KCAL £4.95

Millionaire shortbread V 789KCAL £4.95

Bakewell tart V/N 609KCAL £4.95

Rocky road 684KCAL £4.95

Mince pie N 304KCAL £4.95

HOMEMADE SPONGES

Coffee walnut V/N 740KCAL £4.95

Lemon drizzle loaf V 482KCAL £4.95

Carrot cake V 762KCAL £4.95

Victoria sponge V 456KCAL £4.95

GLUTEN-FREE & VEGAN

Orange and polenta V/N/GF 465KCAL £4.95

Sultana scone VG/GF 547KCAL £3.95

Hummingbird slice VG/N/GF 480KCAL £4.95

Sea salted flapjack VG/GF 629KCAL £4.95

Lemon and berry slice V/N/GF 629KCAL £4.95

Banana and walnut loaf VG/N 629KCAL £4.95

ICE CREAM

Spaghetti ice cream V/VGO 306KCAL £7.95
Beckworth's famous spaghetti ice cream, served with strawberry coulis and chocolate shavings.

ICE CREAM SUNDAES

Belgian chocolate V 412KCAL £6.85

Biscoff V 438KCAL £6.85

Mixed berry V/GF/VGO 402KCAL £6.85

Lemon meringue sundae 380KCAL £6.85

HOMEMADE CHILLED DESSERTS

Hazelnut meringue roulade V/N/GF 812KCAL £5.95

Roasted hazelnut praline, rolled in meringue.

Classic Tiramisu 703KCAL £5.95
Espresso-soaked lady fingers sponge, mascarpone cream.

Lemon meringue tart 385KCAL £5.95
Zesty lemon tart topped with torched Italian meringue and freeze-dried raspberries.

Chocolate yule log V 589KCAL £5.95
Light chocolate sponge filled with fresh cream, coated in a silky chocolate frosting.

Baked vanilla and cherry cheesecake V 435KCAL £5.95
Vanilla and cherry curd set on a buttery biscuit base.

Chocolate and raspberry choux ring 545KCAL £5.95
Light chocolate choux pastry filled with rich chocolate and raspberry topped with silky ganache.

Spiced pear pavlova GF 642KCAL £5.95
A crisp meringue with a soft centre, topped with spiced poached pears, whipped cream and a drizzle of caramel sauce.

Raspberry crème brûlée mousse GF 635KCAL £5.95
Raspberry sponge topped with a raspberry mousse containing a set crème brûlée insert finished with a raspberry mirror glaze.

Chocolate orange tart V 229KCAL £5.95
Buttery pastry filled with a smooth dark chocolate ganache, infused with zesty orange.



All our Pâtisseries are made in-house by our highly skilled and passionate pâtisserie chefs.

Why not request our cake trolley and choose from the comfort of your table.



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Afternoon tea at Beckworth Emporium

Served daily between 12pm - 4:30pm.
Subject to availability.

£21.95 per person

Freshly-baked sultana scone, strawberry preserve, thick clotted cream, a selection of five finger sandwiches, egg nog choux bun, coconut and raspberry tart, mini sticky toffee muffin and a hazelnut macaroon. Served with unlimited speciality tea or Beanworks blend coffee.* **V/GF/VGO** 2545KCAL

*Surcharge applied to milk-based coffee and large drinks.



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BEVERAGES

8:30am - 5pm

HOT BEVERAGES

Oat, soya, almond or coconut milk on request at no extra cost.

Americano REG **£3.50** LRG **£3.95**
Medium roasted with an intense flavour.

Freshly brewed filter coffee REG **£3.40** LRG **£3.75**
Full bodied with a mellow flavour.

Latte REG **£3.85** LRG **£4.35**

Cappuccino REG **£3.85** LRG **£4.35**

Flat white **£3.85**

Espresso or Macchiato SGL **£3.25**

Spiced chai latte REG **£3.85** LRG **£4.35**

Mocha REG **£3.85** LRG **£4.35**

Hot chocolate REG **£3.85** LRG **£4.35**

Deluxe hot chocolate REG **£4.25** LRG **£5.10**
With whipped cream and marshmallows.

Pot of tea for one **£3.25**
Our Beckworth blend is made from the finest Ceylon, Kenyan and Assam tea.

Pot of Speciality loose leaf tea for one **£3.25**
Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.

EXTRAS

Extra shot of coffee **£0.60**

Whipped cream **£0.50**

Pouring cream **£0.50**

Syrup shot **£0.80**
Caramel, Hazelnut or Vanilla.

Marshmallows **£0.50**

COLD BEVERAGES

Bottled water 330ML **£2.45**
Still or sparkling.

San Pellegrino 750ML **£4.25**
Sharing bottle of famous sparkling water.

Coca-Cola 330ML **£3.25**
Regular, Diet or Coke Zero.

Luscombe Organic Drinks 270ML **£4.15**
Sicilian Lemonade, Raspberry Crush, Rhubarb Crush, Cool Ginger Beer.

Frobishers 100% apple juice 250ML **£3.75**
Medium sweetness.

Frobishers fusion 275ML **£3.75**
Apple & Raspberry, Orange & Passion fruit, Apple & Mango.

Fentimans Drinks 275ML **£3.75**
Dandelion & Burdock, Lemon Shandy, Rose Lemonade, Mandarin Jigger.

Belvoir sparkling pressé 250ML **£3.75**
Elderflower or Elderflower & Rose.

'AJ' freshly juiced apple juice **£4.95**
Made to order – juiced crisp apples with a hint of lemon juice served over ice to create a fresh, sherbet style juice, lush!

'OJ' freshly squeezed orange juice **£4.95**
Sweet and juicy oranges freshly squeezed daily.

Lime and soda **£3.25**

Lemonade **£3.25**

Fever Tree mixers 200ML **£2.45**
Ginger Ale, Indian and Mediterranean tonic.



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ALCOHOLIC BEVERAGES

8:30am - 5pm

ALE, BEER & CIDER

Unique Draughtmaster system draught beers from Carlsberg. Our ales, beers and ciders are available to purchase in our Food Hall.

Kronenbourg 1664 Blanc 1 PINT £5.95
1664 Blanc is a crisp, light and refreshing premium French beer with a delicate taste of citrus and a beautiful haziness. Great taste with a twist. 5% abv

Angelo Poretto 1 PINT £5.95
Birrificio Angelo Poretto is an Italian brewing company located in Varese. The brewery was founded in 1877 by Angelo Poretto in Induno Olona. In 1939, the company passed to the Bassetti family, who owned the Splügen brewery in Chiavenna. 4.8% abv

Somersby cider 1 PINT £5.50
A cold-filtered apple cider offering a bittersweet sensation and cleansing finish. Made in Herefordshire. 4.5% abv

Fullers London Pride amber ale £5.95
500ml, 4.7% abv. Maltness. Hoppy. Balanced.

Kronenbourg 1664 0.0% £4.95
330ml, 0% alcohol-free.

Rocquette cider £5.95
500ml, 6% abv. Clear. Dry. Apple.

Old Mout cider £5.45
Berries and cherries. 500ml, 4% abv.

RED

Our wines are selected by Amps Wines of Oundle and are all available to purchase in our Food Hall.

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

Les Olivers Merlot/Mourvèdre, France

A wine of real presence and character, vivid vinous aromas of ripe red fruits combine with a wild edge of the real French countryside.

Malbec Alberca, Argentina

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes.

WHITE WINE

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

False Bay Sauvignon Blanc, South Africa

Lively and zesty Sauvignon from cool, windswept, coastal vineyards, with citrus fruit and hints of apple.

Pinot Grigio, Tempo Passa, Italy

Crisp, dry and delicate, with lightly honeyed stone fruit balanced by a lemony freshness. Easy drinking.

ROSÉ WINE

Small glass 125ML £5.95

Large glass 250ML £8.25

Bottle 750ML £21.95

Pasquiers Grenache Cinsault Rosé, France

An aromatic soft and juicy rosé from the midi. The subtle floral nose, ripe red berry fruit, twist of sweet spice and lengthy dry finish, make it the perfect example of quality rosé from the languedoc.

Ancora Pinot Grigio Rosé, Italy

Wonderfully easy-drinking Pinot Grigio Rosé. A dry, fresh and fruity Rosé with delicate aromas of red berries.

BUBBLES

Champagne Laherte Frères £44.95

Brut Tradition Nv, France

Brilliant bubbly from a small family producer with a big reputation – full of rich baked apple and brioche flavours.

Prosecco Cavit Nv, Italy

A deliciously light and fruity Prosecco.

Glass 175ML £7.50

Bottle 750ML £24.95

TIPPLES

Warners gin & tonic £7.40

Rhubarb, Apple & Pear, Strawberry & Rose, Raspberry, Dry, Elderflower, Lemon Balm or 0% Pink Berry. Served over ice and lemon with a choice of Fever Tree mixer.

Aperol spritz £8.95

A combination of Prosecco, Aperol and soda served over ice and a slice of orange.

Hugo cocktail £7.95

Prosecco poured over ice with a splash of elderflower cordial and finished with mint.

Buzzecco cocktail £10.25

Warner's Honeybee Gin, honey and Prosecco blended and topped with hibiscus petals.



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SUNDAY SPECIALS

12pm - 3pm

TRADITIONAL ROAST

All served with our famous Yorkshire pudding, roast potatoes, seasonal vegetables and jus.

Roast beef £19.95

Local beef sirloin, cooked to 60°C to ensure the perfect medium roast, blushing pink.
Served with a beef and red wine jus.

Roast chicken supreme £18.95

Garlic and thyme roast chicken supreme.

Glazed gammon £18.95

Maple and mustard seed glazed gammon, served with a rich red wine jus.

Three meat roast £25.95

Selection of all the meats.

Wild mushroom, roast butternut and sage Pithivier V 1023KCAL £17.95

Wild mushroom, roast butternut and sage, encased in golden puff pastry and topped with a toasted seed medley and served with a red wine jus.

ROAST SIDES

Roast potatoes £3.95

Thyme-infused, buttered golden roast potatoes.

Cauliflower cheese £3.95

Traditional roast cauliflower cheese.

Mixed vegetables £3.95

Seasonal mixed vegetables brushed with butter.

Yorkshire pudding £3.95

Our famous Yorkshire pudding served with your choice of jus.



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