

## TO START

Sourdough & Olive Oil	3.5
Sourdough & Dips – <i>Hummus, Babaganoush</i>	5.5 (vn)
Wild Mushroom & Parmesan Croquettes – <i>Truffle Aioli</i>	6.5 (v)
Lamb Kofta – <i>Babaganoush, Pickled Cabbage, Crème Fraiche</i>	7.5 (gf)
Whitebait – <i>Tartare</i>	7.5

## SUNDAY ROASTS

Belted Galloway Rare Rump Of Beef	16.5
Free Range Chicken Supreme	14.5
Roast Pork Belly- <i>crackling</i>	14.5
Rolled Ballantine Shoulder Of Lamb	15
Seeded Nut Roast – <i>spinach, mixed seeds, mushroom, puy lentils, beetroot &amp; carrot</i> (vg/gf w/o yorkie)	12.5
Little Taverners – <i>half size portions of seeded, beef, chicken or pork</i>	7

***All roasts are served with Yorkshire pudding, roast potatoes, maple-roasted carrots & parsnips, seasonal greens, & bone marrow & red wine gravy (vegetarian/vegan options come with vegan gravy)(gf)***

## ON THE SIDE

Cauliflower Cheese 6    Extra Yorkshire Pudding (v) – 0.5
Roast Potatoes – 2.5    Sauté Greens 3.5

***Open for lunch, Wednesday – Friday, 12-3pm***

Let us know if you have any dietary requirements and we will be happy to try and accommodate. Please ask your server for allergy advice.

(v) = vegetarian (vg) = vegan (gf) = gluten free