

SUNDAY SPECIALS

Roast to Share

Chateaubriand for Two

Yorkshire puddings, roast potatoes and seasonal vegetables, horseradish cream, beef gravy, cauliflower cheese
£45 per person

Suggested wine pairing: *Gigondas, Domaine de Font-Sane, Rhône, France – full-bodied & elegant with black fruit, spice & fine tannins. £18 (175ml) · £70 (bottle)*

Roasts

Rare Roast Sirloin of Black Angus Beef

Yorkshire pudding, roast potatoes and seasonal vegetables, horseradish cream, beef gravy
£32

Suggested wine pairing: *Malbec, Bodegas Tapiz, Mendoza, Argentina – smooth, rich and velvety with dark cherry & cocoa notes. £13 (175ml) · £47 (bottle)*

Marquis Nut Roast

Yorkshire pudding, roast potatoes and seasonal vegetables, red wine reduction
£24

Suggested wine pairing: *The Crusher Pinot Noir, Clarksburg, California – light, juicy and delicately spiced, pairing beautifully with roasted vegetables & nutty flavours. £13 (175ml) · £47 (bottle)*

Suffolk Free Range Chicken Breast

Yorkshire pudding, roast potatoes and seasonal vegetables, bread sauce, gravy
£28

Suggested wine pairing: *Chablis 1er Cru Beauroy, Domaine Hamelin, Burgundy, France – crisp yet rounded, with subtle oak & buttery texture reminiscent of Chardonnay. £18 (175ml) · £70 (bottle)*

Orchard Farm Pork Loin

Yorkshire pudding, roast potatoes and seasonal vegetables, apple sauce, gravy
£28

Suggested wine pairing: *Sauvignon Blanc, Stanley Estate, Marlborough, New Zealand – vibrant citrus & tropical fruit notes with fresh acidity to balance the sweetness of the apple sauce. £13 (175ml) · £47 (bottle)*

(Add Cauliflower Cheese to share, £6)

To Finish

Please ask your server for dessert of the day

