
SUNDAY ROAST

2 COURSES £22.95 | 3 COURSES £26.95

TO START

CHEF'S CREAM OF VEGETABLE SOUP V, NGC*

Steamy bowl of soup served with a puff pastry top & toasted ciabatta

BBQ CORN RIBS VG

Flavoursome, tender & juicy corn ribs topped with tasty Texas-style BBQ sauce, served with vegan garlic mayo

MAINS

ROAST BEEF NGC*

Juicy & flavourful roast striploin with garlic & rosemary potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding & homemade gravy

YOU-WOULDNAE-BELIEVE-IT'S-VEGAN WELLINGTON VG

Roasted butternut squash wrapped in a sautéed mushroom & Savoy cabbage and baked in a sesame sprinkled puff pastry. Served with seasonal veggies, wilted spinach, roasties and a balsamic & red onion gravy

PUDDINGS

APPLE & BERRY CRUMBLE V, VG*

Juicy stewed apples and berries topped with a buttery crumble, served with vanilla ice cream

RASPBERRY, ORANGE & PASSIONFRUIT SORBET VG, NGC

ROAST

On the Hill

V VEGETARIAN | VG VEGAN | NGC NON GLUTEN CONTAINING

** = dishes can be modified to accommodate respective diets (i.e **V*** = can be made vegetarian)*

Although every effort is made to provide allergen free meals, we use products in our kitchen that contain them and we cannot rule out contamination.

If you suffer from any allergies or food intolerances please let your server know when placing your order.