



SUNDAY ROAST

(Served 12pm – 3pm and 6pm – 8pm)

1 COURSE - £20.50
2 COURSES - £28.00
3 COURSES - £36.50

STARTER

OLIVES (V)

served with crusty bread

SOUP OF THE DAY (V/VG)

served with crusty bread

BLACK PUDDING & PULLED PORK

CROQUETTES

with pea and jus

MOZZARELLA & PARMESAN ARANCINI (VG)

with pesto and truffle

HOT HONEY CHICKEN WINGS

with sour cream

HALLOUMI FRIES (VG)

with sweet chilli sauce

MAIN

WILDING ROAST DINNER

Traditional roast dinner served with seasonal vegetables, Yorkshire pudding, roast and mash potatoes and a side of gravy

Choose from –

ROAST BEEF

PORK LOIN

ROAST CHICKEN BREAST

VEGAN NUT ROAST (V/VG)

FISH & CHIPS

with triple cooked chips, lemon, peas and tartar sauce

SIDES

FRIES (V) 5.00

TRUFFLE & PARMESAN FRIES (VG) 6.75

TRIPLE COOKED CHIPS (V) 5.5

SEASONAL VEGETABLES (V) 5.5

MASHED POTATO 5.00

DESSERT

LEMON POSSETT

with shortbread

PISTACHIO TORTE (GF)

with raspberries, honeycomb and chocolate ice cream

APPLE & PEAR CRUMBLE

*with nutty granola topping, served with custard or ice cream
(Gluten free and nut free topping available upon request)*

STICKY TOFFEE PUDDING

with sticky toffee sauce

CHOCOLATE AND CARAMEL TART (GF/V)

with Vegan Thunder & Lightning ice cream

THE ENGLISH LAKES ICE CREAM

Three Scoops

*Vanilla, Strawberry, Salted Caramel, Chocolate
(Vegan ice cream and sorbets available – please ask)*

CHEESE BOARD - £4.50 supplement

We take food allergies, intolerances and dietary requirements seriously.

Please let us know if you have any food allergies or special dietary needs when ordering.

However, please be aware that all our food is prepared in a kitchen where allergens are present, therefore we cannot guarantee that every dish is completely free from traces of allergens.

VG-VEGETARIAN
V-VEGAN
GF – GLUTEN FREE

All prices inclusive of 20% VAT