

SUNDAY AT THE LAMB STARTER & ROAST £26

LOOK FOR THE * STARRED DISHES (offer per person only)



HEAD CHEF ELVIS YORDOR

TO START

GF bread available, please ask

* **Chefs Soup of The Day** V £7.50
Crusty Bread & Butter

* **Grilled Goats Cheese** V £8
On Crout, Walnut & Raspberry Salad, Olive Oil & Herb Dressing

* **Smooth Chicken Liver Parfait** £8.50
Toasted Sourdough, Red Onion Marmalade

* **Wild Mushroom, Chestnut & Cranberry Pâté** VG £8.50
Red Onion Marmalade, Toasted Sourdough

Crispy Roasted Pork Belly & Black Pudding Stack £9
Warm Apple Cider Jus, Watercress Garnish

Peri Peri King Prawns £9
Sautéed in Garlic & Chilli, Salad Garnish, Crusty Bread

MAIN COURSE

* **Slow Roast Brisket of Beef** £19
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

* **Roast Turkey & Stuffing** £20
Pigs in Blanket, Roast Potatoes, Rich Gravy & Seasonal Vegetables

* **Nut Roast topped with Goats Cheese** V £19
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

* **Derbyshire Roast Leg of Lamb** £20
Yorkshire Pudding, Roast Potatoes, Rich Gravy & Seasonal Vegetables

WHY NOT ADD CAULIFLOWER CHEESE? +£3

10oz Ribeye Steak £28
Chunky Chips, Chargrilled Provençal Tomato & A Portobello Mushroom

12 oz Pork Tomahawk Steak £23
Chunky Chips, Grilled Tomato & Field Mushroom

Duo of Pork £26
Crispy Skin Belly & Pulled Pork, Poached Apple wrapped in Cabbage, Pomme Purée & Rich Bone Marrow Gravy

Mixed Sicilian Seafood Stew £26
Tomato, Olive & Herb Base, with Crusty Bread

Medley of Chicken £25
Honey & Rosemary glazed Chicken Breast, Slice of Chicken, Leek & Pancetta Meat Loaf with Cranberry & Saffron Dauphinoise Potatoes, Steamed Greens, Rich Chicken Gravy

Moroccan Style Vegetable Stew V £20
Lentil, Spinach & Mushrooms, accompanied with Sourdough