



08/01/12

# Sunday Roast

## 21 Day Aged British Sirloin of Beef \*

Goose fat roasts, extra egg Yorkshire pudding,  
Ale gravy & horseradish cream

## Loin of Dingle Dell Pork

Goose fat roasts, Loin Pork, crackling, baked apple sauce & ale gravy

## Half Roasted Free Range Chicken

Goose fat roasts & ale gravy

We use 21 day aged British sirloin of beef, we find it's the tenderness cut that can be used for a roast, and we season the joint in rock salt, cracked black pepper, Dijon mustard and thyme.

We then cook the sirloin for up to three hours on a low heat, all our roasts are served with maris piper potatoes which are part boiled then roasted in goose fat, rock salt and rosemary.

We also slow roast our British Dingle Dell Pork, both our Chicken and Pork is farmed in a free range environment

Our Yorkshire puddings are made early Sunday morning and we use fresh British seasonal vegetables, all topped with homemade gravy.

£12.95 adults

£6.95 Children

*\* £2.00 supplement on the sirloin of beef*