



SUNDAY MENU

1 COURSE~£15.95 | 2 COURSE~£21.95 | 3 COURSE~£25.95

£2.00 REDUCTION FOR SMALL PLATE MAIN COURSE

STARTERS

BLACK PUDDING & HAGGIS
BONBONS

*Served with a whiskey and peppercorn
sauce*

£8.00

DUCK & PORK PATE

*Served with homemade red onion chutney,
toasted ciabatta & salad garnish*

£8.00

HOMEMADE SOUP OF THE DAY

Served with a crusty bread roll & butter

£7.00

STILTON, BEETROOT &
WALNUT SALAD 

£8.00

*Stilton cheese with roasted beetroot and
toasted walnuts, tossed in crisp salad leaves
with a balsamic vinaigrette*

MAIN DISHES

All roast dishes served with Yorkshire Pudding, Cauliflower Cheese, Root Vegetable Mash, Roast Potatoes, Honey Roast Parsnip, Seasonal Vegetables and Gravy

ROAST BEEF

BRITISH ROAST CHICKEN WITH STUFFING

ROAST LEG OF PORK WITH CRACKLING

ROAST LEG OF LAMB

Extra Roast
Potatoes or
Cauliflower
Cheese
£4.00

Extra
Yorkshire
Pudding
£2.00
GFO

SLALEY PLATTER ~ BUMPER PORTION OF YOUR FAVOURITE MEATS WITH ALL THE TRIMMINGS (£3.00 SUPPLEMENT) NOT FOR THE FAINT HEARTED!!

ROSE & CROWN PRIME SIRLOIN ROAST BEEF

Hand-carved, locally sourced prime sirloin of beef, served medium rare for exceptional tenderness and rich flavour, served with all the trimmings and our special gravy.

£21.95

CHESTNUT ROAST VG GF

A luxury mix of rice and mushroom, with pumpkin seeds and spices and then topped with cranberries, pumpkin seeds and chestnut pieces. Served with Sunday trimmings

WHOLETAIL SCAMPI & CHIPS

Served with garden or mushy peas



TURN OVER FOR OUR DELICIOUS
DESSERT SELECTION



SUNDAY MENU

DESSERTS

£7.50 EACH

HOMEMADE APPLE CRUMBLE

CHOCOLATE FUDGE CAKE

SNICKERS SPONGE

RASPBERRY & WHITE CHOCOLATE ROULADE GF

LEMON TART GF

FRESH FRUIT SALAD GF

All served with a choice of cream, ice-cream or custard

ASK TO SEE OUR NEW WINE LIST,
WITH WINE AVAILABLE BY THE GLASS, CARAFE OR
BOTTLE



Vegetarian

VG

Vegan

GF

Gluton Free

GFO

Gluton Free Option

PLEASE LET YOUR SERVER KNOW IF YOU SUFFER FROM ANY ALLERGIES OR INTOLERANCES

