

Traditional SUNDAY Roast



STARTERS

Seafood Combo £7.75

A combination of succulent king prawns coated in a course panko crumb and tender season coated squid pieces. Served with sweet chilli dip and a salad garnish.

Chicken Liver Pate £6.85

A tasty smooth homemade chicken pate served with toast, onion chutney and a salad garnish

Smoked Salmon & Prawn Cocktail £7.95

Succulent king prawns in a Marie-rose sauce, topped with smoked salmon and served with whole meal bread and butter and a salad garnish

Baked Goats Cheese £7.25

Warm breaded goats' cheese on a bed of beetroot with a balsamic dressing and a salad garnish.

Garlic Chicken Goujons £6.95

Mini chicken fillets in a breadcrumb. Served with a garlic mayonnaise dip, garlic bread and a salad garnish.

Greek Olive Antipasti £4.95 (for one) £6.95 (2 to share)

Greek Green and black olives with roasted garlic and cornichons, served with bread and Balsamic/olive oil dip.

**ALL MAIN COURSE ROASTS
ARE AVAILABLE IN CHILD
SIZE PORTIONS £7.50**

**ALL OUR FOOD IS FRESHLY
COOKED TO ORDER IN BUSY
TIMES THERE MAY BE A WAIT**

**IF YOU HAVE A FOOD ALLERGY OR
SPECIAL DIETARY REQUIREMENT,
PLEASE INFORM YOUR SERVER OR ASK
FOR MORE INFORMATION –**

MAIN COURSE

28 Day Mature Topside of Beef £12.50

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

Roast Leg of Lamb £13.50

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

Roast Leg of Pork £11.50

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

Roast Chicken Breast £11.00

Served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

The Maypole Roast Trio £16.95

Your choice of three roast meats, served with roast potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a rich gravy

Vegan Mediterranean Tart £12.50

Basil and maize pastry case with a roast tomato sauce topped with grilled Mediterranean vegetables and finished with a basil and pumpkin seed crumb.
Served with sautéed potatoes and seasonal vegetables.

Vegetarian Nut Roast £12.50

A homemade nut roast served with new potatoes, cauliflower cheese, seasonal vegetables, homemade Yorkshire pudding and a delicious vegetarian gravy.

Pie or Pudding of the Week £13.75

Ask your server for details. A delicious generously filled short crust pie or suet pudding. Served with mashed potato, seasonal vegetables and a jug of gravy.

Salmon & Prawn Wellington £14.75

A delicious salmon fillet wrapped in puff pastry with a tasty layer of cream cheese and spinach. Served with new potatoes, seasonal vegetables and a jug of Hollandaise sauce.

**PLEASE TURN OVER FOR OUR DESSERTS,
ICE CREAMS, SORBETS AND HOT DRINKS
SELECTION**

Traditional SUNDAY Roast



DESSERTS *All £5.95*

Sicilian Lemon Meringue Roulade

A delicious combination of baked rolled soft meringue filled with a home made lemon curd - using Sicilian lemon juice - and dairy cream.

Chocolate Fudge Cake

Pure indulgence. Triple layered chocolate sponge filled, top and side coated with chocolate fudge served warm.

Sticky Toffee Pudding

There's nothing quite like tucking into a warm, sweet and light sponge pudding topped with a creamy toffee sauce. Perfect with custard.

Traditional Spotted Dick

A British classic, suet sponge with raisins and mixed spices. Perfect with custard

Black Cherry Pie

Like mother used to make. An individual short crust pastry pie filled with sweet black cherries. Perfect with custard

Chocolate Orange Liqueur Cheesecake

The zesty and decadent baked cheesecake is a chocolate lovers dream

ALL THE ABOVE DESSERTS CAN BE SERVED WITH CUSTARD, CREAM OR VANILLA ICE CREAM

Cheese Board £7.50

A selection of cheeses accompanied by chutney, fruit and a variety of crackers

ICE CREAM & SORBETS



Luxury dairy ice cream and sorbets. Handmade on a family farm in Saffron Walden using quality local ingredients.

1 Scoop £2.50 2 Scoops £4.50 3 Scoop £6.50

Choose from:

Sherbet Lemon Sorbet – Elderflower Sorbet

Salted Butter Caramel – Strawberries & Cream

Vegan Vanilla Pod

HOT DRINKS

Coffee £2.80

Espresso - Americano - Ristretto - Flat White - Caffe Latte - Cappuccino - Latte Macchiato - Decaffeinated Filter

Liquor Coffee £5.95

Irish Whisky - Tia Maria - Baileys - Cointreau - Cognac – Scotch Whisky - Amaretto

Tea £2.00

Regular Black - Decaffeinated - Chamomile - Lemon & Ginger - Pure Green - Peppermint - Earl Grey – Red Berries

Hot Chocolate £3.00

with cream and marshmallows

