

SUNDAY LUNCH

Served every Sunday

12pm-6.30pm

Limited to availability

Just like our steaks & burgers our aim here is to deliver top quality meat! Our Beef Joints have been dry-aged for at least 28 days in our butcher's Himalayan Salt Chamber. We tend to cook it on the pink side so let us know if you like it more cooked through.

The Roast Dinner

30 Day Himalayan Salt Aged Beef,
rosemary roasties, honey glazed
vegetables, braised red cabbage,
Yorkshire pud & chef's own gravy! 13.95

"Winner Winner"

Chargrilled Chicken Supreme,
rosemary roasties, honey glazed
vegetables, braised red cabbage,
Yorkshire pud & chef's own gravy! 13.95