GOT'S

ROAST

Cocktails

MIMOSA
Prosecco, orange juice
£9

RHUBARB SPRITZ
Wolfe Bros Rhubacello, rhubarb puree, grenadine, Prosecco, soda
£12

PASSIONFRUIT BELLINI
Passion fruit puree, Passoa, prosecco
£10

BLOODY MARY
Bonomi vodka, tomato juice, Worcestershire sauce, Tabasco, lemon, salt & pepper seasoning
£12 / ALCOHOL FREE £7

Starters

HAM HOCK CROQUETTES
Slow-braised ham hock, Wensleydale, diced pineapple salsa
£7

CRISPY PORK BELLY (DF) (GF)
Glazed with soy, anise, whiskey, honey, spring onions
£8

CRISPY CHILLI SQUID (DF) (P)
Salt & pepper squid, black garlic ketchup, chilli flakes, crushed green pepper
£9

GRILLED HALLOUMI (V) (GF)
Fermented chilli honey dressing
£6

POTTED SHRIMP & SALMON (P) (GFA)
Butter poached chives, mace, ciabatta
£10

SHARING PLATTER
Ham hock croquettes, grilled halloumi, crispy pork belly, crispy chilli squid
£20

The Roast

All roasts served with duck fat & thyme roast potatoes, honey glazed carrot, red cabbage, Yorkshire pudding, gravy.
Vegetarian & Vegan roast potato option available.

DRY AGED ROAST BEEF (GF)
£23

HALF CHICKEN (GF)
£21

HONEY & MUSTARD GLAZED GAMMON (GF)
£20

MUSHROOM WELLINGTON (V) (VE)
£18

DOUBLE UP MEATS FOR £5

Sides

CREAMY MASH (V) (GF)
£5

CHILLI BUTTER BROCCOLI
(DF) (V) (GF)
£5

PIGS IN BLANKETS (GF)
£6

CAULIFLOWER CHEESE
£7

SEASONAL VEG
(V) (VE) (GF) (DF)
£5

STUFFING
£5

(V) VEGETARIAN (VE) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE (P) PESCATARIAN (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRYFREE AVAILABLE

FOOD PRICES INCLUDE VAT AT 20%. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

FOOD ALLERGIES AND INTOLERANCES: WE WELCOME ENQUIRIES FROM GUESTS WHO WISH TO KNOW WHETHER DISHES CONTAIN PARTICULAR INGREDIENTS. PLEASE INFORM A STAFF MEMBER OF ALLERGIES OR DIETARY REQUIREMENTS.