

SUNDAY

RACKS BAR & KITCHEN



All meat roasts are served with
goose fat roast potatoes, seasonal
vegetables, a giant Yorkshire
pudding and lashings of gravy

STARTERS

Rosemary Focaccia (v)

Mixed olives, balsamic and olive oil, 7.5

Buffalo Cauliflower Wings (vg)

Wild Mushroom Arancini (gf, vg)

Slow Cooked Beef Shin Croquettes (gf)

Sriracha mayonnaise, chimichurri sauce, 8.5

Homemade Sausage Roll

House brown sauce, 6

Hot Honey Halloumi Fingers (gf)

SIDES

Cauliflower cheese (v)	4
Stilton cheesy leeks (v)	4
Giant pig in blanket (gf)	2.5
Honey roasted parsnips (v)	3
Roast potatoes (v)	3
Sticky red cabbage (v)	2
Hispi cabbage, bacon jam (vg)	4
Giant Yorkshire pudding (v)	2
Pork crackling and apple sauce (gf)	2

MAINS

Ask your server for gluten-free options

Sirloin of Beef

Rosemary and garlic infusion, celeriac purée 23

Roast Leg of Lamb

Rosemary and mint, celeriac purée 20

Herefordshire Pork Belly

Crisp crackling, house apple sauce, sticky red cabbage 18.5

Roasted Cornfed Chicken Supreme

Celeriac purée 17

Vegan Wellington (vg)

Sweet potato, butternut squash, kale, celeriac purée, rosemary roast potatoes, seasonal roast vegetables 15

SUNDAY ROAST SHARING BOARD

(Recommended for two people)

Dry-aged beef rump, roast leg of lamb, rosemary and mint, Herefordshire belly of pork, with crisp crackling, goose fat potatoes, seasonal roasted vegetables, celeriac purée, Yorkshire puddings, and bottomless gravy 49.5

DESSERTS

Lemon Polenta Cake (vg)

Topped with meringue and black currant sorbet 7

Hot Chocolate Brownie

Vanilla ice cream 7

Biscoff Cheesecake

Dark Chocolate Mousse (vg)

With dark cherry compote 7

Selection of Marshfield Ice Creams (v) (gf)

Salted Caramel, Clotted Cream, Vegan Vanilla, Strawberry, Rich Chocolate 3 scoops for £4

Explore our full range of menus on our website

