

SUNDAY ROASTS

STARTERS

Our starters change weekly; please see the specials board or ask your server for this week's starters.

MAINS

Braised Beef Brisket in Red Wine
and Rosemary

Half a Roasted Chicken with
Thyme and Garlic

Ham Hock in Honey and Mustard

Pork Belly in Cider and Apple

Quorn Pieces (V)
served with vegetarian gravy and potatoes

All served with dripping roast potatoes, Yorkshire pudding, braised red cabbage, sweet potato & swede mash, honey-roasted parsnips, garlic broccoli and merlot gravy.

DESSERT

Spotted Dick with Custard & Fruit Compote

White Chocolate & Orange Bread and Butter
Pudding with Crème Anglaise

Fresh Fruit Crumble with Double Cream

Eton Mess
with Chantilly Cream, Mixed Berry Compote, and Meringue

SIDES

Creamy Cauliflower Cheese: £3.50

Crispy Crackling Bowl: £2.50

Side of Stuffing: £1.75

Indulgent Dauphinoise Potatoes: £1.75

Bottomless Yorkshire Puddings
(For the Entire Table): £2.50 Per Person

Thyme-Infused Honey-Glazed Carrots: £3.50

2 COURSES FOR £20 ADD A 3RD FOR £5

Watch House
CAFÉ