$\begin{array}{c} \mathsf{HEATHCOTE} \\ \mathit{and} \, \mathsf{STAR} \end{array}$



SUNDAY ROAST MENU



All of our roasts are served with seasonal veg, beef fat potatoes, gravy and a Yorkshire pudding...

ROASTED SCOTCH RIBEYE £19

Served medium rare

ROASTED PORK BELLY £18

Orchard farm free range

HALF A CORNFED CHICKEN £18

Butter basted and lightly seasoned

VEGAN NUT ROAST (VG) £16

A crispy herb nut roast made with mushrooms, hazelnuts and black rice all the trimmings. (Make it Vegan by removing the Yorkshire Pudding)



BEEF FAT ROASTED POTATOES / VEGGIE ROASTED POTATOES £3.50 ADDITIONAL YORKSHIRE PUDDING £1.50 CAULIFLOWER CHEESE £4.50

(With Cheddar & Béchamel sauce, topped with breadcrumbs)

BUTTERED LEEKS & PEAS £4

PIGS IN BLANKETS £6

SEASONAL VEGETABLES £3.50

BUTTERED THYME CARROTS £3.50

YORKSHIRE PUDDING, PIGS IN BLANKETS, GRAVY £6



STICKY TOFFEE PUDDING £7

With vanilla ice cream

CHEESECAKE £6

With vanilla ice cream

VEGAN DESSERT £6

Ask staff for more info

Please ask our staff for any allergen information. Please be aware we cannot guarantee 100% allergen-free dishes. Menu subject to change

VG= Vegan. GF = Gluten Free V = Vegetarian.