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GOODS YARD

(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available (n) - nuts

STARTERS

YARD SCOTCH EGG Served with celeriac remoulade & endive.
CAULIFLOWER WINGS /

SALT & PEPPER SQUID (gf)
Isle of Wight black garlic aioli with rocket & pea shoot salad.

SOUP OF THE DAY (v,vea,gfa) Please ask your server. Served with a warm bread roll. 8

CHICKEN WINGS (gf,v,vea)
Your choices of Frank's buffalo hot sauce or smokey BBQ.

ROASTS

32 DAY AGED BRITISH BEEF SIRLOIN

22 PORK SHOULDER (gfa)

20

DUO OF MEATS 25

LOCALLY REARED LEG (gfa) 21 ROAST

OF LAMB

5 SEED NUT (gfa, vea,n)

17

TRIO OF MEATS

All sunday roasts are served with roast potatoes, carrots, honey & thyme glazed parsnips, broccoli, cauliflower cheese, Yorkshire puddings and our delicious gravy (our cauliflower cheese and gravy are gluten free).

SIDES

SWEET POTATO FRIES (gf)
HOUSE SALAD (gf)
SEASONAL VEG (gf)
SKIN ON FRIES (gf)
GARLIC BREAD (Add cheese +1).
EXTRA POTATOES
EXTRA YORKSHIRE
EXTRA CAULIFLOWER CHEESE
SEASONAL VEGETABLES

3.5

FOR

DESSERTS

STICKY	TOFFEE	PUDDING	(gf,v)
Vanilla bear			

7.5

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ETON TIDY (gf,v)

7.5

Vanilla Chantilly cream, winter berry compote, meringue, fresh berries.

 $\label{eq:induced_induced_induced_induced} \begin{picture}(c) INDULGENT CHOCOLATE MOUSSE (n,gf,v) \\ Served with peanut brittle. \end{picture}$

7

YARD TREACLE TART

ENJOY

9

Served with clotted cream & orange compote.

ALL PRICES INCLUDE VAT @20%

PLEASE NOTE THIS IS A FRESH FOOD KITCHEN. PLEASE EXPECT TO WAIT AT BUSY TIMES. Dishes are prepared in areas where allergenic ingredients are present and may

contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements. All dishes are marked clearly where we are able to offer vegan or gluten free options and where they contain nuts.



£22!

JUST

OURSES FOR