



**All our dishes are made by our chef, Nikkie, and prepared to order.
If you have any queries about ingredients or allergens, please ask.**

Sunday Roast Menu

Starters

Soup of the day, warm bread (Vg) £ 5.00

Smoked mackerel and horseradish pate with mixed leaves & toast £ 7.00

Salt & pepper squid with homemade aioli and mixed leaves £ 8.50

Our Roasts

A home cooked roast dinner served with roast potatoes, Yorkshire pudding, roast carrot and parsnip, seasonal green vegetables, cauliflower cheese, and a rich gravy.

Full portion £ 16.00, Child/small portion £ 12.00

Choose one from:

Topside Herefordshire Beef – cooked pink

Slow roasted shoulder of local lamb with mint sauce

Slow roasted local pork belly with stuffing, crackling and apple sauce

Roast beetroot, butternut squash and
goat's cheese wellington with vegetarian gravy (V)

Side Dishes

Extra vegetables, Roasties, Yorkshires, or Cauliflower Cheese - £3.50 per side

Other dietary needs

Please speak to our staff as other options, including vegan and gluten, free are available and some meal elements can also be varied/substituted to meet your needs.

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos. Here are some QR Codes to make it easy for you:



Trip Advisor



Google



Instagram



Facebook

Poor coverage? **Use the Ostrich Free Wifi.**

If there is any issue with our service or food, please let us know so that we can resolve it on the spot!

Version date: 12 January 2023