

Sunday menu

On a Sunday, we pay homage to 'the roast' and we don't do it by halves!

All of our meat is sourced from local butchers and farmers, where they raise and nurture their own livestock through traditional farming values.

Our ethics behind the sourcing of the meat we provide is non-negotiable to us, and this reflects in the quality of your Ashford roast.

Children's portions are available at half of the price stated below (excluding lamb).

Meat

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb roasted potatoes, cauliflower cheese, Yorkshire pudding and proper gravy (GFa)

Roast rump of lamb	£24.95
Roast beef sirloin	£19.95
Roast pork loin	£17.95
Chicken supreme	£17.95

Plant-based

Root-vegetable Wellington, served with braised red cabbage, cauliflower cheese, roasted potatoes, Yorkshire pudding and vegetarian gravy (V)

Our vegan dish is served without cauliflower cheese and Yorkshire pudding (VE)

£15.95

Sides

Mashed potato (GF)	£4.25
Extra cauliflower cheese (GF)	£3.95
Extra Yorkshire pudding	£1.50

Please note, if you have an allergy or intolerance

Please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarian

(VE) dishes are suitable for vegans

(VEa) dishes that can be adapted to be suitable for vegans

(GF) relates to food that has no gluten- containing ingredients

(GFa) are dishes that can be adapted to suit a gluten-free diet

All of our produce is fresh and sourced sustainably from local suppliers:

Meat – New Close Farm in Over Haddon Fish - RG Morris & Son, Buxton Fruit & Vegetables - Winstler Foods in Chesterfield
Coffee – Roastology in Sheffield Wine – Hattersley Wines in Bakewell Dry goods - Holdsworth Foods, Tideswell
Dairy - Middleton's Dairies, Hope Valley