



The Noble Roast Kids

Two Course 12 | Three Course £16

Starters

Garlic Bread

Pigs In Blankets, Tomato Ketchup

Main Course

All Roasts Served With Honey Roasted Carrots, Parsnips, Buttered Greens,
Yorkshire Pudding, Roast Potatoes and Gravy

50 Day Aged British Blue Sirlon from Adam Whitehead, Gosfield

28 Day Aged Pork Loin from Lewis Craig, Halstead

Sutton Hoo Chicken from Belinda Nash, Woodbridge

Nut Roast, Mushroom Gravy

From The Grill

Burger, Cheese, Roast Potatoes

Desserts

Hot Blackwells Chocolate Brownie, Vanillia Ice Cream

Vanillia & Strawberry Sundae

We are a fresh food kitchen and can amend our dishes to suit all needs,
please let our team know about any dietary requirements