

THE CROSS SCYTHES

— T O T L E Y —

S U N D A Y

NUT ROAST - £16

Homemade nut roast with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, and homemade vegetarian gravy (Veo)

ROAST CHICKEN - £18

Roast chicken with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and homemade gravy (Gfo)

LOSE HILL LEG OF LAMB - £21

Roast leg of Lose Hill lamb with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and homemade gravy (Gfo)

PEAK DISTRICT SIRLOIN OF BEEF - £22

Peak District roast sirloin of beef with roast potatoes, Yorkshire pudding, seasonal vegetables, carrot & swede mash, creamed cabbage, sausage meat stuffing, and homemade gravy (Gfo)

SUNDAY ROAST SHARING BOARD (FOR TWO) - £42

Selection of roast beef, chicken and lamb with roast potatoes, Yorkshire puddings, seasonal vegetables, carrot & swede mash, creamed cabbage, cauliflower cheese, sausage meat stuffing, and homemade gravy (Gfo)

18OZ CÔTE DE BOEUF (FOR TWO) - £55

21-day aged thick cut rib-eye on the bone with roast potatoes, Yorkshire puddings, seasonal vegetables, carrot & swede mash, creamed cabbage, cauliflower cheese, sausage meat stuffing, and homemade gravy (Gfo)

SIDES

Extra Yorkshire Pudding (V)

£ 3

Cauliflower Cheese (V)(Gf)

£ 4

Extra Roast Potatoes (Ve)(Gf)

£ 4

Sausage Meat Stuffing

£ 4

Creamy Mash Potato (Gf)

£ 5

Seasonal Greens (Veo)(Gf)

£ 5.5

All of our produce is sourced

locally from independent farmers.

Our beef and lamb is raised on

the side of Lose Hill and prepared by

Watson's Farm Shop, in the Hope Valley.

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.
Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide