



Our Famous Carvery

We're famous around Stockport for our carveries & for good reason...
For over 20 years, our family have been fine tuning our craft to deliver you a roast to rival your family's favourite home cooking. We work with handpicked, local suppliers to source the freshest produce and best quality joints.
Our well trained chefs are passionate about serving you a wholesome roast. We really do take great pride in every step.

Hand carved, tender, overnight roasted joints:

Turkey Crown, Corner Cut Beef Topside, Honey Glazed Gammon, Chinese Char Siu Marinated Pork

Served with an array of seasonal vegetables:

Cauliflower Cheese, Wilted Greens, Maple Glazed Parsnips, Buttery Mash Potato, Steamed Broccoli Florets, Creamed Leeks, Roasted Carrots, Triple Cooked Roasties, Hand Rolled Sage & Onion Stuffing Balls

Complete your feast:

Rich homemade gravies & accompaniments. Ask your carver for as many freshly baked Yorkshire puddings as you like!

- Monday to Saturday carvery** 15.75
- Monday to Saturday carvery**, plant based 'turkey' joint (VE) 15.25
- Sunday carvery** 18.50
- Sunday carvery**, plant based 'turkey' joint (VE) 17.50
- The Royal Upgrade**, an extra meat choice & a bigger plate 3.50
- Proper pigs in blankets**, huge & hand wrapped in streaky bacon 1x 1.95 2x 3.50



To Finish

Desserts

- Chocolate fudge cake**, indulgent chocolate cake with milk & white chocolate chunks, cream or vanilla ice cream 8.25
- Sticky toffee pudding**, butterscotch sauce, vanilla ice cream 8.50
- Cinnamon swirl cheesecake**, pouring cream 8.50
- Chocolate truffle cake with rich mousse & brownie pieces**, pouring cream 8.50
- Hot cookie dough with Belgian chocolate chunks**, vanilla ice cream & chocolate sauce 8.00
- Lemon, rose & pistachio cake**, pouring cream 8.25
- Spiced apple & blackberry crumble**, hot custard 8.00
- Includes 50p donation to the Licensed Trade Charity, who have supported hospitality workers since 1793

Ice Cream

- Grandpa Greene's Ice Cream - Award winning & locally made**
Vanilla pod | Mint choc chip | Wild strawberry | Lotus biscuit | Luxury chocolate | Cookies & cream
Two scoops 4.00 | Four scoops 6.50

- Vegan Vanilla Ice Cream**
Two scoops 4.00 | Four scoops 6.50

Barista Drinks

- Americano** 3.45, **Macchiato** 3.45, **Cappuccino** 3.90, **Flat white** 3.70, **Latte** 3.90, **Mocha** 3.90, **Espresso** 3.45, **Jameson Irish whiskey coffee** 5.75
- Pot of tea** 3.00, **Herbal tea** 3.00
- Hot chocolate** 4.25, **Hot chocolate deluxe**, cream & marshmallows 4.75

Seasonal

- Pumpkin spiced latte** 4.40, **Terry's Chocolate Orange hot chocolate**, cream & marshmallows 5.25, **Gingerbread cappuccino** 4.40

Upgrades

- Extra coffee shot** 0.50, **Swap to oat milk** 0.50, **Syrups** Vanilla, Caramel, Hazelnut, Pistachio 0.50
Ask a member of the team for our full range

TIPS

We add a discretionary 10% service charge to your bill as most of us now use cards over cash. Our fantastic team receive 100% of tips.
We're more than happy to take this off, just let us know.

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to the team about your requirements
V-Vegetarian | VE-Vegan | Please ask our team for an NGI menu (No Gluten Ingredients)

Please note our kitchen appliances are shared so we cannot guarantee our dishes are completely vegan/allergen free.