

Sunday Lunch

To Start

- Lamb Crumble *crispy greens, lamb reduction (available gf)* 10
- ✓ Spring Pea Salad *charred leek velouté, wild garlic oil, rhubarb & mint gel (gf)* 10
- Cheeseburger Scotch Egg *pickled compressed cucumber, burger sauce* 11
- ✓ Roasted Camembert *honey, thyme and confit garlic, toasted sourdough (available gf)* 15

The Middle

- Roast Sirloin of Beef *served pink* 23 Roast Leg of Lamb *served pink* 22
- Porchetta 22 / Two Meat Roast 26

Roast Platter to Share *Sirloin of Beef, Leg of Lamb and Porchetta roast potatoes seasonal vegetables, Yorkshire puddings, stuffing, cauliflower cheese, and extra gravy* 60

- ✓ Nut Roast *homemade and served with vegetarian gravy (gf)* 16

- ADD** Sage and Caramelised Onion stuffing *(available vegan/available gf)* 3
- Cauliflower Cheese *(serves 2) (available gf)* 6 / Jug of Gravy 2

Our roasts are accompanied with roast potatoes, seasonal vegetables, and Yorkshire pudding (available gf)

- Chefs Pie of the Day *served with roast potatoes and seasonal vegetables (vegetarian pie available)* 18

- Fish & Chips *(available gf)* 18

- ✓ Harissa Cauliflower Steak *carrot & miso purée, chickpea salsa* 18

Steaks *served with triple cooked chips and salad*

- Ribeye (10oz) 33 Fillet (8oz) 39

Sauces:- *Peppercorn / Chimichurri / Red Wine Jus* Butter:- *Garlic* 3 each

Burgers *topped with tomato, lettuce, gherkin & onion & with your choice of skin on fries or a salad (gluten free buns available)*

- Block Cheeseburger *handmade beef burger topped with bacon jam and mature cheddar* 18

- Crispy Chicken Burger 18

- ✓ Bean Beet Burger *with a tangy tomato salsa* 16

ADD *Mature Cheddar, Halloumi, Bacon* 2 each

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen.

Desserts

Rhubarb and Custard Crumble Sundae *stewed rhubarb (available gf)* 9

Hot Cross Bun Crème Brulée *raisins, sultanas, apricot gel* 10

Chocolate Cake *pistachio ice cream* 8

Affogato **A**

Vanilla ice cream with a shot of hot espresso and your choice of Disaronno, Baileys or Frangelico and a complimenting crumb (Frangelico only gluten free) 10 **A - Contains alcohol**

Ice Cream & Sorbet *(gf)* Taywells - Paddock Wood

2 Scoops 6 **3 Scoops** 7.5

Ice Cream - Strawberry, Vanilla, Chocolate, Honeycomb, Cinnamon

Sorbet – Mango, Raspberry, Passionfruit

Vegan/Diabetic desserts available – please ask your server

Dessert Wine

Royal Tokaji 5 Aszu 8

Sauternes 6

The Cheeseboard

Served with crackers, grapes, celery, butter and either sticky fig chutney or fresh chilli jam (available gf)

Two Cheeses 8 / *Three Cheeses* 11 / *Four Cheeses* 13

Kingcott Blue – Black Bomber Cheddar – Ellies Dairy Goats Cheese – Bowyers Brie

Port

Taylors LBV 4 *Grahams 20-year-old Tawny* 8 *Taylors 10-year-old Tawny* 6