

T- Start

- Pulled Pork Scotch Egg *smoked garlic slaw, burnt onion purée, pickled compressed cucumber* 11
- ✓ Heritage Tomato Bruschetta *rocket pesto, focaccia, balsamic gel, pine nuts (available gf/available vegan/df)* 9
- Tiger Prawns *focaccia, Cajun mayonnaise, cucumber & kohlrabi salsa (available gf)* 10
- ✓ Roasted Camembert *caramelised onion, thyme, toasted sourdough (available gf)* 15

The Middle

- Roast Sirloin of Beef *served pink* 23 Roast Leg of Lamb *served pink* 22
- Butter Roasted Chicken 20 / Two Meat Roast 26

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

- ✓ Nut Roast *homemade and served with vegetarian gravy (gf)* 16
- ADD 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 *butterbean purée, chickpea salsa (available vegan/gf)* 18

Steaks & Skewers served with triple cooked chips and salad

- Ribeye (10oz) 33 Fillet (8oz) 39
- Sauces:- *Peppercorn / Chimichurri / Blue Cheese / Red Wine Jus* Butter:- *Garlic* 3 each
- Beef Fillet Skewer (approx. 7oz) *Tender pieces of beef fillet, marinated in a rich glaze of mustard, garlic and parsley (available gf) served pink or cooked through* 30
- Chicken Skewer *Chicken breast pieces in a smoky marinade (available gf)* 22

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
- Hunters 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

Summer Pavlova *scone ice cream, clotted cream, strawberries, strawberry & hibiscus sauce (available gf)* 9

Pina Colada Crème Brûlée *coconut, rum gel, compressed pineapple (gf)* 9

Chocolate Delice *hazelnut dacquoise, coffee whipped cream (available gf)* 10

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