

Sunday Lunch

To Start

Smoked Haddock Rarebit	<i>toasted sourdough, rocket and lemon vinaigrette</i>	9.5
✓ Winter Vegetable and Goats Cheese Arancini	<i>beetroot foam, mustard seeds, parmesan crisp (available gf)</i>	9
Lamb Crumble	<i>lamb reduction and crispy greens (available gf)</i>	9
✓ Roasted Camembert	<i>honey, thyme and confit garlic, toasted sourdough (available gf)</i>	15

The Middle

Roast Sirloin of Beef	<i>served pink</i>	23	Roast Leg of Lamb	<i>served pink</i>	22
Porchetta	22	/	Two Meat Roast	26	

Roast Platter to Share	<i>Sirloin of Beef, Leg of Lamb and Porchetta roast potatoes seasonal vegetables, Yorkshire puddings, stuffing, cauliflower cheese, and extra gravy</i>	60
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✓ Nut Roast *homemade and served with vegetarian gravy (gf)* 16

ADD Sage and Parsley stuffing *(available vegan/available gf)* 3 / Jug of Gravy 2
Cauliflower Cheese *(serves 2) (available gf)* 6 / Pigs in Blankets 6

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
Fisherman's Pie *(available gf)* 18

✓ Seared Winter Squash *umami mushroom reduction, sesame greens (available gf)* 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

Dark Fruit and Brandy Trifle *lemon curd custard, mascarpone, berries and ginger crumb (available gf)* 9

Miso Caramelised Apple & Pear Crumble *with your choice of either ice cream or custard (available gf)* 9

Sticky Toffee Pudding *butterscotch sauce and your choice of 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 Cheeselboard

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 – Red Storm Red Leicester

Port

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