

Sunday Lunch

To Start

- Moot Brewery Compressed Lamb *smoked onion purée, shallot rings, herb crumb* 10
- ✓ Spring Pea Salad *charred leek velouté, wild garlic oil, rhubarb & mint gel (gf)* 10
- Whisky Cured Salmon *salsa verde, compressed pickled cucumber, sough dough croute* 11
- ✓ Roasted Camembert *onion chutney and thyme, toasted sourdough (available gf)* 15

The Middle

- Roast Sirloin of Beef *served pink* 23 Roast Leg of Lamb *served pink* 22
- Herb Roasted Chicken Supreme 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** Lemon Thyme 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 (available vegan/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

Lemon and Lavender Posset *shortbread (available vegan/available gf)* 9

Strawberries and Creme Sundae *strawberry compote, vanilla Chantilly, vanilla ice cream (gf)* 10

Chocolate Brownie *whipped caramel, vanilla ice cream (available vegan/available gf)* 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