

The 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

Tempura Soft Shell Crab *squash risotto and carrot top granola* 10

✓ Roasted Camembert *caramelised figs and fig leaf oil, 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 Apple and Fennel Sausage meat 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

Fisherman's Pie 18

✓ Harissa Cauliflower Steak *squash purée, chickpea salsa and toasted almonds* (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

Plum Frangipane Tartlet *vanilla ice cream* 9

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

Apple & Blackberry Crumble *your choice of creme Anglaise or vanilla ice cream (available gf)* 9

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