

Sunday Lunch

Two courses 29.95

Three courses 35.95

Add either nuts or olives for the table 2.50 each

Starters

Pork pie with pickled pear compote, mustard salad

Haddock kedgeree with scotch egg, parsley mayonnaise, buttermilk, lemon

Tea smoked duck with truffled globe artichoke, confit leg, shaved duck liver

Pistou broth with roasted root vegetables, broth, garlic, basil pesto

Mains

Roast sirloin of beef with Yorkshire pudding stuffed with braised beef shin, roast potatoes, locally sourced vegetables

Rack of Berkshire pork with toad in the hole, creamed cabbage, roasted apples

Butter roasted Atlantic halibut with poached fennel, confit tomato, shellfish sauce

Balsamic onion tart tatin with walnut agrodolce, rocket, Cashel blue

Add extra roast potatoes for the table 5.00

Desserts

Strawberry trifle with Tahitian vanilla custard

Chocolate fondant with dulce chocolate spiced biscuit

Honey and lemon with vanilla panna cotta, honeycomb, lemon gel

Cheese selection 3 British/ European cheeses with crackers, condiments

Children's Menu

Two courses 15.95

Three courses 20.95

Starters

Pistou broth

Monkfish (Scampi) with lemon mayonnaise

Mains

Roast sirloin beef with roast potatoes, Yorkshire pudding and vegetables

Sausage & mash with onion gravy

Desserts

Chocolate brownie with ice cream of choice

Ice cream (Two scoops)

For special dietary requirements or allergy information, please speak with our staff before ordering.

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment.