

Sunday Lunch Menu

Starters

Homemade breads with whipped rosemary butter for two	3
'Soup of the day', toasted almonds, coriander, curry oil (V)	7
Pan fried mackerel, lemon, pomegranate, quinoa salsa, guacamole, jalapeño sorbet	9.5
Smoked ham hock terrine, pickled vegetables, piccalilli gel, tarragon emulsion, warm bread	9
Heritage tomato salad with English mozzarella, walnuts, balsamic vinegar and citrus dressing (V)	9.5

Mains

'Market fish', lemon, tikka fried prawns, Saag aloo spiced potatoes, coriander and coconut sauce	19
Poached duck egg, purple sprouting broccoli, hazelnuts, warm new potato salad, wild garlic hollandaise (V)	16
Berkshire pork sausages, smoked butter mash, roast cabbage oil dressed greens, roasted onion gravy	14
9oz Chuck-eye steak, garlic mushroom, roasted cherry tomatoes, hand cut chips, chimichurri salsa	21
Roast chicken breast Caesar salad, parmesan, crouton and anchovies	12.5

Roasts

Roast beef rump, Yorkshire pudding	17
Roast Berkshire pork loin, apple sauce	17
Roast chicken breast, crispy pork, sage and onion stuffing	16

All roasts are served with cauliflower cheese, seasonal vegetables and duck fat roasties

Sides

Buttered kale	4
Cauliflower cheese	4
Skinny fries	4
Braised carrot and swede	4
Hand cut chips with black garlic mayo	4
Smoked butter mash	4

Desserts

Sticky Toffee Soufflé, salted caramel ice cream, butterscotch sauce	9
Dark chocolate delice, honeycomb, praline mousse, raspberry sorbet	8.5
Strawberry Eton mess, balsamic vinegar, strawberry and basil sorbet	8
Homemade ice creams or sorbets	<i>Per scoop 2</i>
<i>Ice creams- Lemon curd/Vanilla/Stem ginger/Salted caramel/Chocolate/Turkish delight/</i>	
<i>Sorbets- Passion fruit/raspberry/Coconut & lime leaf/Mango/Strawberry & basil</i>	
British & Irish cheeses-	<i>3 Cheeses 8.5, 5 Cheeses 12</i>
<i>Green's twanger Cheddar, Longman's oak smoked Cheddar,</i>	
<i>Cashel blue, Rosary ash goat's cheese, Somerset brie</i>	
Selection of homemade chocolate fudge	4