

SUNDAY LUNCH MENU



Starters

Seasonal soup - 7.5
Homemade bread & butter

Duck liver parfait - 8.5
Hazelnut, gingerbread, orange

Hot smoked ChalkStream trout - 9
Buckwheat blinis, creme fraiche, dill

Home cured bresaola - 9
Celeriac remoulade, shaved parmesan

Forest Funghi mushroom risotto - 9
Truffle, parmesan

Desserts

Blackberry and apple crumble - 8
Cinnamon custard

Chocolate and cherry tart - 8
Black cherry sorbet

Carrot cake - 8
Walnut and orange mascarpone

Cardamom and orange brulee - 8
Cinnamon shortbread

Additional cheese course - 14
(perfect to share)

Mains

Sunday lunch sharing platter for 2
Roast sirloin of beef, free-range chicken breast, slow
braised shoulder of lamb, boned and rolled pork
belly, beef fat roasties, cauliflower cheese, swede,
braised red cabbage, Yorkshire pudding and proper
gravy

Priced at £27.50 per person

Free-range chicken breast - 19
Maple gravy, sourdough bread sauce

Slow roast sirloin of West Country beef - 21

Caraway roast rack of pork - 19
Cabbage & bacon, honey & mustard

Fish special - 19
Ask your server for details

Braised celeriac - 17
Onion powder, hazelnut, mustard emulsion

*All roasts are served with duck fat potatoes, seasonal
veg and proper gravy*

Children's roast - 10

Lounge & Lawn Favourites

Seasonal beer battered fish - 18
Tartare sauce, skinny fries

Ground beef burger - 16
Brioche bun, Monterey Jack cheese, lettuce, tomato,
homemade relish, skinny fries

Panko chicken burger - 16
Brioche bun, mayo, lettuce, tomato, bacon, skinny
fries

Smoked haddock fishcake - 18
Coconut curry sauce, skinny fries

Winslade superfood bowl - 16
Quinoa, spiced butternut, saffron yogurt, roast baby
artichokes, shaved fennel, fresh mango

Choose your topping:
Crumbled goat's cheese
Hot smoked ChalkStream trout
Fresh Prawns
Beech Ridge Farm free range chicken breast