

SUNDAY LUNCH MENU



Starters

Seasonal soup – 7.5
Homemade bread & butter

Duck liver parfait - 8.5
Rhubarb, toast

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

Home cured Coppa ham - 10
Salt baked celeriac, seasonal salad leaves

Forest Funghi mushroom risotto - 9
Truffle, parmesan

Desserts

Blackberry and apple crumble - 8
Cinnamon custard

Chocolate and cherry tart - 8
Black cherry sorbet

Sticky Toffee - 8
Maple and walnut ice cream

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 beef fat potatoes, seasonal veg and proper gravy

Children's roast - 10

Lounge & Lawn Favourites

Fishcake - 18
Warm tartare sauce, poached egg, skinny fries

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

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

Winslade wellbeing bowl 'Bibimbap' - 16
Served with warm sticky rice, edamame beans, pickled shiitake mushrooms, sesame carrots, beansprouts, fried egg and coriander

Choose your topping:

Crispy Tofu with gochujang
Hot smoked ChalkStream trout
Fresh Prawns
Beech Ridge Farm free range chicken breast