

SUNDAY MENU

SNACKS

Fresh bread selection with smoked butter **£3**

Scotch egg with caramelized apple puree **£5**

Baked Camembert with garlic and rosemary to share **£14**

Plateau de Campagne - French twist on a ploughman's - a selection of cured meats and cheeses, quince paste, crusty bread and smoked butter **£15**

STARTERS

Braised pork cheeks with cumin white cabbage, pickled apple and scratching crumb **£11**

Quinoa and chickpea salad with roast sweet potato and pumpkin, spinach, olive oil citrus dressing **£9/£14**

Soup of the day served with rustic bread and butter **£6**

Pithiver of hot smoked salmon with spinach and leek **£10**

SUNDAY ROASTS

All served with roast potatoes, green beans, honey roasted root vegetables, braised red cabbage, Yorkshire pudding and plenty of gravy

Casey Fields roast beef strip loin **£26**

Royal Windsor rare breed pork loin **£19**

Whole roast chicken to share **£35** half chicken **£18**

Vegetarian roast of the day **£16**

Dry-aged steak burger topped with Raclette cheese and crisp smoked bacon, served in a brioche bun with French fries **£18**

Fish and chips, with mint mushy peas and tartar sauce **£16**

SIDES

Cauliflower cheese **£5**

Greens of the day **£5**

Carrot Vichy **£5**

Have all sides for £12

DESSERTS

Dark chocolate fudge brownie with winter fruit compote and salted caramel ice-cream **£8**

Traditional bread and butter pudding with cinnamon ice cream **£8**

Sticky toffee pudding, toffee sauce and vanilla ice-cream **£8**

Poire Belle Hélèn **£8**

A choice of local and French cheese served with seeded crackers, quince paste, celery and grapes

3 for £9, £3 per extra cheese

The team would be delighted to recommend matching dessert wines and port to accompany

Before ordering, please speak to our team if you have a food allergy or intolerance.

A 10% service charge for tables of 7 or more will be added to your bill and all of the money goes to the team.