



SUNDAY WINTER MENU

WHILE YOU WAIT

Marinated mixed olives £3.50 – Garlic ciabatta £3.50 *(add cheese for 50p)*
Rustic bread board with confit garlic, olives, 'The Cold Pressed Oil Company' rapeseed oil and balsamic vinegar £5.95

STARTERS

Homemade soup of the day (v) rustic bread	£4.95	Baked brie, red onion marmalade and cherry tomato tartlet (v) honey and mustard dressed watercress, balsamic glaze	£6.50
Chicken liver parfait red onion marmalade, mixed leaves, toasted donker rye bread	£6.25	Tempura tiger prawns mixed leaf salad, sweet chilli sauce	S £7.25 M £13.50
Crispy courgette fritters (v) watercress salad, beetroot houmous	£5.95		

SHARING BOARDS

GREAT TO SHARE AS A LIGHT BITE OR AS A MAIN FOR ONE

Whole baked camembert (v) studded with garlic and rosemary, honey drizzle, red onion marmalade and toasted ciabatta sticks	£13.50	Vegetarian platter (v) tzatziki, grilled aubergine, roasted red peppers, balsamic-roasted beetroot, cucumber, sweet chilli sauce, beetroot houmous, garlic toasted ciabatta, crispy courgette fritters	£13.95
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SUNDAY ROASTS

enjoy a free dessert with every roast. See our specials board for today's choice

Roast beef crispy roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy	£15.95	Roast pork crispy roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy	£14.95
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MAINS

Real ale battered fresh haddock thick cut chips, garden peas, homemade tartare sauce	£13.50	Roasted vine tomato pasta (ve) spaghetti, sun-blushed tomatoes, roasted red peppers, olives, rocket, roasted vine tomato and mixed herb sauce	£10.95
Pan-fried chicken supreme mash potato, buttered carrots, creamy wholegrain mustard sauce	£13.95	Prime British beef burger back bacon, cheddar cheese, garlic aioli, cos lettuce, beef tomato, served in a brioche bun with skinny fries	£13.75
10oz Surrey Farm sirloin steak 8oz picanha steak thick cut chips, roasted beef tomato, garlic buttered field mushroom with your choice of: <i>garlic and parsley butter</i> <i>peppercorn sauce</i>	£20.95 £18.95	Pork and leek sausages wholegrain mustard mash potato, buttered curly kale, rich red wine gravy	£11.95
		Steak and St Peter's dark ale pie creamy mash, carrots, red wine gravy	£14.50
		Roasted vegetable and goat's cheese pie (v) garlic roasted new potatoes, buttered kale, roasted vine tomato and mixed herb sauce	£13.95

Join us for Steak Night
two 8oz picanha steaks for just £25
every Monday from 6pm

A BIT ON THE SIDE £ 3.5 0

Buttered curly kale and garden peas - Rocket and Parmesan salad – Mixed leaf salad - Garlic roasted new potatoes
Creamy mash potato - Seasoned thick cut chips (with cheese add 50p) – Skinny fries (with cheese add 50p)

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





DESSERTS

Sticky toffee pudding
cinnamon ice cream, toffee sauce

£5.75

Warm dark chocolate brownie
mint chocolate chip ice cream, chocolate sauce

£5.75

Classic crème brûlée
cinnamon shortbread

£5.75

Apple and rhubarb crumble
vanilla custard

£5.75

MEADOW COTTAGE FARM ICE CREAM

vanilla – honeycomb – chocolate
strawberry – mint chocolate chip
apricot and mango – cinnamon

SORBETS

peach – raspberry – elderflower – lemon

3 scoops £4.50 / 2 scoops £3.25 / 1 scoop £1.75

JOIN US FOR A SUNDAY ROAST

Available Sundays 12pm – 8.30pm*

Join us for a great British tradition and tuck into your favourite dish from our selection of proper roasts, all served with crisp roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy.

BOOK ONLINE TO AVOID DISAPPOINTMENT

BRITISH & CLASSIC CHEESE SELECTION

fresh grapes, celery, red onion marmalade and selection of artisan assorted biscuits

Norbury Blue – English blue cheese made on Norbury Park Farm, Surrey. It has a moist, creamy texture with a pleasant, musty aroma. It is tangy like Roquefort with the creaminess of rich Brie. The blue veins have an earthy flavour. Norbury Blue cheese has a dark, bark-like rind and a delicately marbled, white interior.

Tunworth – camembert-style cheese made by Stacey Hedges and Charlotte Spruce in Hampshire and has been named Supreme Champion at the British Cheese Awards since 2005. Sweet flavours which takes in vegetal cabbage notes.

Cornish Yarg – nettle-wrapped traditional Yarg made from pasteurised cow's milk, it's a fresh, lemony cheese

Ragstone – smooth goat's cheese from Hertfordshire with racy acidity, rich and earthy notes

3 for £7.50

Add a cheese for £2.00 each

MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees available
Mozzo invests 5 pence into the Community2Community fund for every kilo of coffee sold.

Espresso
Double espresso
Americano
Cappuccino
Flat white
Mocha
Latte
Hot chocolate
Macchiato

£2.10
£2.50
£2.50
£2.75
£2.85
£2.85
£2.85
£2.95
£2.50

LIQUEUR COFFEE 25ml

Amaretto, Baileys, Calypso, French, Irish

£5.50

TIPPLES FOR AFTER 25ml

Port

Cockburns special reserve port

£4.25

Taylor's LBV port

£4.25

Cognac

Courvoisier VS

£4.00

Courvoisier VSOP

£5.20

Courvoisier XO

£9.70

Whisky and Bourbon

Glenfiddich 12 yr

£4.10

Glenfiddich 15 yr

£4.80

Laphroaig Islay

£4.10

The Balvenie 12yr

£4.30

Hudson Bay Bourbon

£4.90

Stickies

Drambuie

£3.90

Amaretto

£3.30

Baileys 50ml

£4.90

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