AUTUMN SUNDAY MENU

WHILE YOU WAIT
Pesto marinated green olives (VE) 3.50 | Garlic ciabatta (V) 3.50 (add cheese for 50p)
Rustic bread board with confit garlic, olives, extra virgin olive oil and balsamic vinegar (V) (*') 5.95

STARTERS
Homemade soup of the day (V) (**') 5.25
rustic bread
Chicken liver parfait 6.95
red onion marmalade, toasted rosemary sourdough
Home pickled sea trout 7.50
cured with gin and beetroot, dill crème fraîche, pickled cucumber, toasted rosemary sourdough
Norbury Blue and chestnut mushroom tart (V) 6.75
served warm, mixed leaf salad, balsamic glaze
Battered tiger prawns Starter 7.50 | Main 13.75
pickled cucumber ribbons, rocket salad, sweet chilli sauce
Whole baked camembert (V) 14.50
baked in a garlic and herb sourdough, honey drizzle, red onion marmalade

SUNDAY ROASTS
Served with duck fat roast potatoes, broccoli and cauliflower cheese, Chantenay carrots, savoy cabbage, honey roasted parsnips, Yorkshire pudding and rich roast jus

Roast sirloin of Cattleman’s beef served pink 15.95
Roast loin of pork crackling and apple sauce 14.95
Half roast chicken basted in rosemary, garlic and lemon 14.95

Goats’ cheese and vegetable Wellington
roasted mushroom, roasted red pepper, butternut squash and green pesto 13.50
Served with garlic roasted new potatoes, broccoli and cauliflower cheese, Chantenay carrots, savoy cabbage, honey roasted parsnips

MAINS
Brixham Market battered haddock 13.75
samphire and tarragon infused batter, thick-cut-chips, minted mushy peas, homemade tartare sauce
Wild mushroom, spinach and butterbean pie (V) (**') 13.95
braised in red wine and tomato, encased in rosemary pastry, smooth mash, seasonal vegetables, red wine jus
Pan roasted Barbary duck breast 16.75
dauphinoise potato, tenderstem broccoli, blackberry jus
Prime British beef burger 14.75
smoked back bacon, mature cheddar cheese, baby gem lettuce, beef tomato, garlic mayonnaise, skinny fries, in a brioche bun
Why not add an extra pattie? 3.95
Pumpkin and sage risotto (V) (**') 12.75
edamame beans, ‘Cold Pressed Oil Company’ white truffle oil, Parmesan crisp
Venison, bacon and mushroom pie 14.95
braised in red wine and tomato, encased in rosemary pastry, smooth mash, seasonal vegetables, red wine jus
8oz Himalayan salt dry aged English sirloin steak 24.50
confit cherry tomatoes, garlic button mushrooms, thick-cut-chips. With a choice of Norbury Blue cheese, garlic butter or peppercorn sauce

A BIT ON THE SIDE
Mixed seasonal vegetables | Mixed leaf salad 3.25
Garlic-roasted new potatoes | Smooth mash | Thick-cut-chips (with cheese add 50p) | Skinny fries (with cheese add 50p) 3.75

FRESH - LOCAL - SEASONAL

ALLERGIES & INTOLERANCES - GREEN PLATE POLICY*
Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.

(V) = VEGETARIAN DISHES
(VE) = VEGAN DISHES
(**') = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.
DESSERTS

Sticky toffee pudding 5.75
vanilla ice cream, toffee sauce

Warm dark chocolate brownie 6.50
salted caramel ice cream, chocolate sauce

Brioche bread and butter pudding 6.00
creme Anglaise

Bramley apple and blackberry crumble tart 5.75
creme Anglaise

Banoffee pie 6.00
toffee sauce, banana praline

MOOKA ORIGINAL GELATO
Vanilla
Chocolate
Strawberry
Honeycomb
Salted caramel
Chocolate orange

MOOKA SORBET (VE)
Lemon
Raspberry
Spiced clementine

2 scoops 3.50 | 3 scoops 4.75

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 2.10
Double espresso 2.50
Americano 2.50
Cappuccino 2.75
Flat white 2.85

Mocha 2.85
Latte 2.85
Hot chocolate 2.95
Macchiato 2.50

LICQUER COFFEE 5.50
Amaretto, Baileys, Calypso, French, Irish (25ml)

BIRCHALL TEA 2.60
English breakfast, Earl Grey, Peppermint, Green, Camomile, Lemongrass & ginger. Red berry & flower

British and Classic Cheese Board
sliced apple, celery, red onion marmalade and selection of assorted biscuits

Norbury Blue
a soft blue cheese from Surrey’s only cheesemaker, moist creamy cows’ milk cheese that has an aromatic finish

Sussex Charmer
creamy mature cheddar, with a taste of Parmesan, firm bodied made from pasteurized cows’ milk, made in Rudgwick, Sussex

Tunworth brie
rich and creamy with nutty undertone, made in Herriard, Hampshire

Golden Cross goats’ cheese
versatile firm and silky texture and a citrus flavour, from Lewes, Eastbourne

Cheeses for 10.50

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Sign up to our Red Cards Rewards scheme to collect points every time you visit a Red Mist Leisure pub.

Receive a £10 welcome voucher when you register, an annual birthday voucher, regular reward vouchers and exclusive perks and benefits!

Ask our team for further information.

CELEBRATE THE FESTIVE SEASON WITH US

Speak to our team about planning your perfect Christmas party with your favourite people.

Enjoy our delicious celebratory menu and winter-inspired drinks. Book early to avoid disappointment.

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