

The KITCHEN

(Lunch served 12pm-4.00pm)

Sunday Lunch Menu

Nibbles for the table

Homemade bread selection, Ampers&nd butter, hummus dip **£3.50 each**
Marinated mixed olives and pickled garlic **£3.50**

Starters

Salt and pepper squid, with lemon mayonnaise **£6.50**
Soup of the day, sourdough **£6.50**
Smoked salmon, horseradish yoghurt, pickled beetroot **£7.50**
Chicken liver parfait, red onion jam, sourdough toast **£6.00**

Mains

Paddock Farm of Brailes roast meats –

Rump of Beef £23.50

(Served pink or well done)

Pork loin £20.00

Chicken breast £19.00

Nut roast £16.50

*(All Feldon roasts include roast potatoes, buttered seasonal vegetables, broccoli cheese
Stuffed Yorkshire pudding, vegetable purée & red wine gravy)*

Fish of the day, crushed potato, broccoli, lemon & caper butter **£18.00**

Ricotta gnocchi, parmesan cheese, masala puree, toasted almonds **£16.50**

Desserts

Mixed berry Eton mess, vanilla meringue, yoghurt cream **£6.50**

Bread & butter pudding, vanilla custard **£7.00**

Chocolate orange torte, clementine segments, candied zest **£7.50**

Two scoops of homemade ice cream, shortbread crumb **£7.50**

(Vanilla, popcorn, malt, earl grey, winter spice or clementine sorbet)

British cheese selection, house chutney, cheese straw, homemade cracker **£10.00**

*Some of our food may contain allergens – please speak to a member of the team if you have concerns.
Discretionary 12.5% service charge applicable.*