

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

Mackerel pate, sourdough toast **£6.50**

Soup of the day, sourdough toast **£6.50**

Chicken & ham hock terrine, sourdough toast **£7.00**

Beetroot & goat cheese salad, roasted beetroot, crispy goat cheese, mixed leaves, balsamic **£7.50**

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
Meat stuffed Yorkshire pudding, vegetable purée & red wine gravy)*

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

Mushroom pasta, truffle oil, parmesan cheese **£16.50**

Desserts

Treacle tart, ginger pouring cream **£8.00**

Orange & olive oil cake, chocolate, almonds, blood oranges **£7.50**

Baked cheesecake, pistachio & oat crumb, poached rhubarb **£8.50**

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

(Vanilla, coffee, mango, peanut butter or orange & pineapple 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.*