

# 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**

### Starter

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

Pan fried red mullet, kohlrabi, grapefruit, grapefruit pearls **£8.00**

Bacon and pancetta croquette, sriracha mayonnaise **£7.50**

Heritage tomatoes, whipped goat cheese, balsamic, wild garlic pesto, basil **£7.50**

### Mains

Paddock Farm of Brailes roast meats -

**Rump of Beef £23.50**

*(pink or well done)*

**Roast pulled shoulder of lamb £22.50**

**Chicken breast £19.00**

**Beetroot and carrot £16.50**

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

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

**Tomato and feta penne pasta**, crumbled feta, basil, pine nuts **£16.50**

### Desserts

**Vanilla panna cotta**, fresh berries, white chocolate cluster **£7.50**

**Chocolate cheesecake**, passionfruit gel, passionfruit compote **£7.50**

**Sticky toffee pudding**, butterscotch sauce **£7.50**

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

*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.*