

The KITCHEN

(Lunch served 12pm–4.00pm)

Sunday Lunch Menu

Nibbles for the table

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

Starter

Lamb scotch egg, gherkin and anchovy salsa, smoked aioli £8.50

Salt and pepper squid, lemon wedge, tartare sauce £7.50

Breaded cheese, mixed salad, tomato dressing £7.00

Soup of the day, homemade bread £7.50

Main

Paddock Farm of Brailes roast meats –

Rump of Beef £23.50

(pink or well done)

Roasted Chicken £20.00

Roasted Pork Belly £22.50

Nut Roast £17.00

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

Fish of the day, crispy new potatoes, seasonal vegetables, lemon caper butter £18.00

Neapolitan Pasta, shaved parmesan £15.00

Desserts

Vanilla pannacotta, fresh berries, raspberry jelly £8.50

Oreo and Nutella baked cheesecake, Chantilly cream £8.00

Apple crumble, apple and cinnamon ice cream £8.00

Two scoops homemade ice cream or sorbet,
homemade “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.*