



## SUNDAY MENU

### TWO COURSES £19.50

#### Starters

- Wild mushroom soup with tarragon crème fraiche
- Bloody Mary prawn & avocado cocktail, Melba toast
- Warm calves liver & black pudding salad, red peppers, red onions, mixed leaves & wholegrain mustard dressing
- Pork & green peppercorn terrine, winter chutney, cornichons, toasted sourdough
- Cod, spring onion & dill fishcake, mixed leaves & sriracha mayonnaise
- Bang bang peanut chicken salad, oriental crunchy vegetables
- Wild mushrooms on toast, rocket & parmesan shavings
- Grilled goats cheese, roasted beetroot, chicory & pinenut salad, grain mustard dressing

#### Main Courses

- Roast rump of Surrey farm beef, Yorkshire pudding & roast potatoes - **£2.00 supplement**
- Roasted leg of Cornish lamb, pine nut & herb stuffing, roast potatoes, rosemary & garlic gravy
- Rotisserie chicken, chipolatas, pine nut & herb stuffing, bread sauce, roast potatoes
- Slow roasted pork belly, roast potatoes, pine nut & herb stuffing, crackling, apple sauce, gravy
- Carrot & cashew nut roast, roast potato, glazed parsnips, vegetarian gravy

#### **All served with fresh vegetables**

- Grilled haddock fillet, mustard mash, wilted spinach, poached egg and hollandaise sauce

#### **Cauliflower & broccoli cheese gratin (enough for two to share) £4.50**

#### To Share

- Hot garlic ciabatta, roasted red pepper & tomato dip.....**£4.95**
- Oven baked Camembert with rosemary, garlic & white wine, apricot chutney, warm ciabatta.....**£10.95**
- Marinated olives, sun blushed tomatoes & feta, Padron peppers, cumin roasted carrots, avocado houmous, tzatziki, warm flat bread.....**£11.50**

#### **Sandwiches & Wraps (available up until 5pm) - Served with a choice of soup, salad, or home-cut chips**

- Kiln roasted salmon, pickled cucumber & fennel, horseradish crème fraiche – granary .....**£8.75**
- Crispy bacon, brie, fresh tomato salsa & baby spinach - granary .....**£8.25**
- Pea & mint falafel, rocket, avocado houmous, fresh tomato salsa, tzatziki – soft wrap .....**£8.50**

- Fish & chips – home battered fillet of today's fresh fish with chips & mushy peas .....**£14.25**
- Grilled fillet of sea bream, spring onion potato cake, artichoke, caper & green olive salsa.....**£15.50**
- Artichoke, green olive & sunblushed tomato linguini, caper, garlic & lemon dressing, toasted pine nuts.**£13.95**
- James Lally of Shepperton Cumberland sausages, Colcannon mash, crispy shallots, onion gravy.....**£12.95**
- Gourmet burger with smoked streaky bacon, Applewood-smoked cheddar & burger sauce,  
**or** veggie stack option of field mushroom, red pepper, sweet potato, halloumi & roasted onions  
Both served with home cut chips and winter vegetable & apple coleslaw .....**£13.95**
- Salmon & king prawn brochette, cauliflower rice, salsa verde & tenderstem broccoli .....**£16.25**
- 10oz – 21 day aged West Country Ribeye steak, home cut chips, slow roasted tomatoes,  
onion rings, green peppercorn sauce .....**£22.95**

#### **Sides to share – Tenderstem broccoli & French beans £3.95 - Cauliflower & broccoli cheese gratin £4.50**

- Other sides** - Colcannon mash - Potato gratin - Home cut chips - Sautéed kale with chilli & garlic  
Rocket & Parmesan salad - Mixed salad - Padron Peppers **£3.95**