

LUNCH

STARTERS

Artisan Bread Board per person	£1.00	Twice-Baked Cheddar Soufflé (v) with spinach & wholegrain mustard	£7.00
Nocellara del Belice Olives (v)	£2.50	Cerney Ash Goat's Cheese Salad (v) with roasted artichoke, butternut, pumpkin seeds & lemon dressing	£7.25
Homemade Sausage Roll (c) & piccalilli	£3.00	Salmon & Herb Fishcake with pea purée, poached egg & Hollandaise sauce	£7.50
Soup of the Day (c) (v)	£5.00	Tandoori Chicken Skewers (c) with tomato, onion & cucumber salad & tzatziki dip	£7.50
Salt & Pepper Squid (c) with rocket, aioli & lemon	£6.75		
Pork & Apple Croquettes in a panko crumb, sweetcorn salsa & garlic mayo	£6.50		

MAINS

All of our beef and pork is sourced locally from Todenham Manor Farm

Fillet of Pork with black pudding, crackling, roasted apples, sautéed potatoes & a chive cream sauce	£16.00
Seared Fillet of Seabream with cherry tomato & olive salsa, rosemary & garlic potatoes	£16.95
Lemon & Garlic Chicken with spiced chickpea purée, chorizo & grilled courgette	£14.50
8oz Rump Steak with fries & peppercorn or Béarnaise sauce	£18.00
Summer Pea & Herb Risotto (c) (v) with poached duck egg	£12.50
Roasted Vegetable Tart (v) with aubergine, courgette, fennel, tomato, pesto-dressed rocket & Parmesan salad	£12.50
7oz Beef Burger (c) with Swiss cheese, baby gem, tomato, burger sauce & fries	£13.50
Salmon and Herb Fishcake (c) with pea purée, poached egg & Hollandaise sauce	£14.00
Grilled Halloumi Burger (c) (v) with pesto, baby gem, tomato salsa & fries	£12.50
Beer-Battered Haddock (c) with triple cooked chips, tartare sauce & crushed peas	£13.50
Superfood Salad (c) (v) with crumbled goats cheese, broccoli, quinoa, avocado, kale, spring onion, almond & ginger dressing	£11.75
Chicken Caesar Salad (c) with cos lettuce, anchovies, Parmesan, croutons & pancetta	£12.50

SANDWICHES

All served with dressed leaves and fries

Welsh Rarebit (v) with roasted plum tomatoes	£6.95
Slow Roasted Topside of Beef with horseradish cream & rocket	£7.25
Oak Smoked Salmon with rocket & dill crème fraîche	£8.25
BLT with smoked streaky bacon, baby gem lettuce, plum tomato & mayonnaise	£7.25
Beer-Battered Haddock Goujons with baby gem lettuce & homemade tartare sauce	£7.75

SIDES

Rosemary & Garlic Roasted Potatoes	£4.00	Tenderstem Broccoli	£3.00
Triple Cooked Chips	£3.00	Rocket & Parmesan Salad	£4.00
Fries	£3.00		

DESSERTS

All of our desserts are made freshly in house by our team of chefs

Passionfruit & Lemon Posset with Chantilly cream & almond crumble	£5.50	Vanilla Crème Brûlée with shortbread biscuit	£6.00
Hot Belgian Chocolate Brownie with toffee popcorn ice cream	£6.50	Selection of Ice Creams & Sorbets (3 scoops)	£5.00
Warm Treacle Tart with Cornish clotted cream	£6.00	Toffee popcorn, vanilla, chocolate, strawberry, mango, lemon, raspberry	
'Neatened' Mess with strawberries, meringue, pistachio, vanilla mascarpone & strawberry ice cream	£6.50	Farmhouse Local Cheese Plate with Fowlers Warwickshire Truckle, Cotswold organic Brie, Stilton, Cerney Ash, water biscuits & grapes	£8.50

Please advise us of any allergies or intolerances

(v) vegetarian (c) children's portions available