

SUNDAY

STARTERS

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

ROASTS

Served with beef dripping roasted potatoes, seasonal vegetables and gravy

Slow Roasted Topside of Beef with Yorkshire pudding	£14.95
Roasted Free Range Chicken with pigs in blankets & bread sauce	£13.00
Roasted Loin of Pork with crackling, sausage meat & sage stuffing	£13.95
Roast Platter of Beef, Chicken & Pork with all of the trimmings to share	Per Person £16.50

MAINS

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

8oz Rump Steak with fries & peppercorn sauce or Béarnaise sauce	£18.00
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

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 a toffee popcorn ice cream	£6.50	Selection of Ice Creams & Sorbets (3 scoops) Toffee popcorn, vanilla, chocolate, strawberry, mango, lemon, raspberry	£5.00
Warm Treacle Tart with Cornish clotted cream	£6.00	Farmhouse Local Cheese Plate with Fowlers Warwickshire truckle, Cotswold organic Brie, Stilton, Cerney Ash, water biscuits & grapes	£8.50
'Neatened' Mess with strawberries, meringue, pistachio, vanilla mascarpone & strawberry ice cream	£6.50		

Please advise us of any allergies or intolerances

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