SUNDAY CLUB

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Starters

Crispy Farm pheasant, orchard apple & allotment onion chutney SO2 — £10

Twice baked burnt Kitchen Garden leek & barkham blue souffle with fermented Allotment tomato relish (v) D | G | E | SO2 — £10

Sharing Piggy Board (pork belly bites, crackling, crispy pulled pork, honey & mustard glazed sausage, black pudding sausage roll - served with orchard burnt apple sauce and pickle) D | G | E | SO2 — £22

Sharing Board for two — £12.50
Bread board served with a trio of butters; foraged nettle, hot honey, confit kitchen garlic G | D | SO2

Toffee Apple Martini

Wingless Eagle Gin, Cointreau, Caramel Syrup, Lemon Juice £13

Twilight Harvest

Wingless Eagle White Rum, Blackberry liqueur, Ginger & Lemongrass cordial, Ginger Ale, Orange Juice, £13

Mains

Free range roast chicken, sage and chestnut stuffing N | E | G | GF* — £24

Roast hampshire rump of beef, horseradish cream D | E | G | GF* — £28

Smoked pork belly, crackling crumb, burnt apple sauce G | GF* — £26

Salt baked Kitchen Garden celeriac, pickled foraged mushrooms, allotment carrot puree (PB) D | SO2 — £23

All served with rosemary and thyme roasted potatoes, charred allotment carrots & parsnips, kitchen garden red cabbage, suede puree, wilted greens, Yorkshire Puddings, Farm-style Gravy D | G | GF*

Sides

Pigs in blankets SO2 — £4.50

Cauliflower cheese G | D — £4.50

Sage and chestnut sourdough stuffing G | N | E — £4.50

Sharing Board for Two: — £65

Trio of fire roasted meats, including all the sides and sauces D | G | GF*

Loin of cod, white butter sauce topped with vinegar scraps, crushed dill potatoes with Allotment braised red cabbage D | F | SO2 — £28

GF - Gluten Free | GF* - Gluten Free Option Available on Request
PB - Plant Based | V - Vegetarian | G - Gluten/Wheat | L - Lupin | SO2 - Sulphites | E - Egg | N - Nut | D - Dairy | Pn - Peanut | Mu - Mustard | Sy - Soya | Ce - Celery | Cr - Crustacean | Mo - Molluscs | F - Fish | Se - Sesame

Please advise your server of any allergies or intolerances so we can look after you and manage your dietary requirements. Our dishes are prepared on site, and may contain trace ingredients.
Please note a discretionary service charge of 10% will be added to your final bill.

Dessert Menu

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F

Blackberry trifle, Wingless Eagle Blackberry & Elderflower Gin compote, hazelnut crumb D | G | N	£10
Chocolate sponge pudding, warm chocolate sauce, burnt white chocolate crumb, vanilla ice cream D | E | G	£10
Orchard apple and pear crumble with warm English custard G | D	£10
Affogato, with Moon Roast Coffee D | E	£5.50

Speak to a member of the team for our plant based dessert options

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Children's Menu

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Starters

Vegetable crudités With houmous D | G | SO2 | SE	£5
Honey glazed sausages SO2	£5
Garlic bread G | D	£5

Mains

Mini version of the adults menu (GF*) G | D | SO2	£14
Sausages, buttered mash, peas (vegetarian option available) D | SO2	£12

Dessert

Chocolate brownie, vanilla ice cream D | E | SY	£6
DIY sundae station D | E | SY	£6
Two scoops of ice cream (choice of flavours) | D | E	£3.50

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