



# SUNDAY LUNCH

Served 12pm to 3.30pm

Sourdough bread, butter 1.5

## START

Seasonal soup, country loaf, butter 7.5

Chicken liver parfait, red onion chutney, toasted brioche 8

Radicchio salad, Farncombe Estate curd, smoked almonds,  
Minus 8 aged vinegar (V) 8

Smoked haddock, poached egg, whole grain mustard, hollandaise 8

Beetroot, burrata, aged vinegar 9

## MAIN

Tomato and crème fraiche risotto, basil pesto 15

Seared fillet of salmon, rainbow chard, new potatoes, lemon butter sauce 17

Cod Kiev, garlic parsley butter, seaweed onion fries, miso mayonnaise 18

Roast pork shoulder, caramelised apple, traditional trimmings 18

Roast beef rump, traditional trimmings 19

## DESSERT

Strawberry cheesecake 8

Lemon tart, raspberry sorbet 8

Cherry kirsch trifle 8

Chocolate brownie, vanilla ice cream, caramel sauce 8

Mayhill green, crackers, grapes, chutney 8

*Some of our foods contain allergens. Please speak to a member of staff for more information.*



## BAR NIBBLES

£3.50 each

Roasted wasabi nuts

Puffed pork crackling, vadouvan spice

Nocellara green olives

## GRAZING

Served 3.00pm to 9.00pm | £5.50/plate

Mushroom arancini, truffle mayonnaise (V)

Hummus, dukkha spice, toasted pita (V)

Kingley farm hand raised pork pie, brown sauce

Fish goujons, curried tartare sauce

Scotch egg, paprika mayonnaise

Cheese gougeres (V)

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