

STARTERS

Brown crab and avocado mousse on toast	£7
Twice baked cheddar soufflé, piccalilli	£7
Open tart of devilled chicken livers, baby spinach and walnuts	£7
Grilled scallops, quails' eggs, pea shoots, truffle dressing	£9
Spring pea and broad bean risotto, parmesan	£7/£11
Pumpkin gnocchi, sage and nutmeg butter	£7/£11
Crab and truffle macaroni	£8/£16
Lobster cobb salad – lobster, avocado, cucumber, black olive, soft boiled egg	£9/£18

SANDWICHES

Coronation chicken, fries	£8
Steak sandwich, sweet onions, horseradish cream, fries	£9

KIDS

2 courses with a bowl of ice cream	£8
Macaroni cheese	
Scampi and chips	
Burger and chips	

SIDES

Creamy mash	£3	Wild leaf salad	£3
Chips or fries	£3	Green beans	£3
Minted peas	£3		

MAINS

Chicken and wild mushroom pie, wild leaf salad	£12.50
Breaded scampi and chips, lemon and tartar	£13
Whole grilled plaice, crab butter, sautéed Charlotte potatoes	£14
Roast pork loin stuffed with apples and raisins, dauphinoise potato	£15
Roast rack of lamb, crushed new potatoes, olive and anchovy tapenade	£20

RARE BREED STEAKS

<i>28 day aged "Sussex Cross" steaks</i>	
8 oz bavette (flank steak)	£14
10 oz rump	£18.50
14 oz rib on the bone	£25
Sauces – peppercorn, red wine gravy, horseradish cream	

PUDDINGS

Rhubarb and pear crumble, ginger custard	£6
Lemon posset, shortbread	£6
Peanut butter and chocolate parfait	£6
Passionfruit cheesecake	£6
British cheeses from Greys of Pangbourne	£8

FEAST

<i>4 days' notice required, minimum 8 people</i>	
Roast suckling pig, rosemary & cider apple sauce	£26
Fillet of beef Wellington, red wine gravy	£25
Half grilled lobster and chips, Hollandaise	£22
Roast leg of lamb, mint, apple & rosemary sauce	£20

Where possible, produce is sourced locally. Please advise us of any dietary requirements or allergies. Some of our dishes may contain traces of nuts. A 10% optional service charge will be added to your bill.