

## SUNDAY

### STARTERS

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

Roasted beetroot & goat's cheese salad, green beans, cucumber, toasted walnuts (v, gf) 9

Wimbledon Smokehouse cured salmon, celeriac remoulade, toast 10.5

Cauliflower fritters, carrot & smoked garlic purée (vg, gf) 8.5

Ham hock terrine, piccalilli, sourdough 9.5

Classic Scotch egg, Coronation mayo 7

### ROASTS

All roasts served with roast potatoes, seasonal vegetables, gravy

Roast beef, Yorkshire pudding 21

Roast pork belly, apple sauce, Yorkshire pudding 21

Roast chicken, bread sauce, Yorkshire pudding 21

Butternut squash & spinach Wellington (vg), Yorkshire pudding (v) 19

### MAINS

Chalk stream trout, tenderstem broccoli, new potatoes, caper & dill beurre blanc (gf) 20

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Wild mushroom pappardelle, shaved Parmesan, truffle oil (v) 16

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

Double stacked beef burger, house relish, mayo, French fries 15.5

Plant-based burger, house relish, vegan mayo, fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

### SIDES

Rocket & Parmesan 6

French fries/ Hand cut chips 5

Sweet potato fries, aioli 6

Cauliflower cheese – for two 7

Roast Potatoes – for two 7

### PUDDINGS

Banoffee Pie 7

Sticky toffee pudding, vanilla ice cream, toffee sauce 7

Chocolate cake, salted caramel ice cream 8

Lemon posset, shortbread 7

Poached pears, walnut brittle, vegan vanilla ice cream (vg, gf) 7