

Sample Sunday Menu

Starters

Devilled Whitebait

Crispy whitebait with smoked bacon and a hint of spicy heat on Caesar salad £5.95

Soufflé

Mature cheddar cheese twice baked soufflé, Waldorf salad, cauliflower cheese purée, Parmesan crisp £7.95

Hash

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, apple and lovage purée £7.50
+ DF

Salmon

Wharf distillery "Safine Drenc" gin cured salmon, cucumber, radish, seaweed salad, yuzu dressing, crispy bread £8.25
+ DF, can be GF

Sunday Roasts

+ Available all day until sold out +

Chicken

Roasted with fresh herbs and glazed with honey and lime, chicken jus, spiced bread sauce £14.95

Pork

Gloucestershire Old Spot pork belly slow roasted overnight, crackling, cider gravy, homemade apple sauce £14.95

Beef

Roast Herefordshire topside of beef, horseradish sauce, red wine gravy £14.95

Vegetarian Roast

Vegetable Wellington - mushroom duxelles, red pepper, brie, spinach and chilli jam baked in crisp puff pastry, vegetarian gravy £14.95

Chef's Sunday Specials

Pecorino & Honey Tortelloni

Green vegetables, toasted pine nuts, white wine sauce, Parmesan cheese £15.50

Bouillabaisse

Mediterranean fish and seafood stew "Bouillabaisse" sea vegetables, crusty bread £17

Corn Fed Chicken Supreme

Saffron, edamame bean and pine nut risotto, wild spinach, cured ham, crispy cavolo nero £18.50
+ GF, can be DF

Gressingham Duck Breast

Dauphinoise potato, beetroot, broccoli, baby carrots, Port wine and blackberry jus £21

Watford Fields Rump of Lamb

Potato Anna, red pepper salsa, broccoli, shallots, confit garlic, minted pea purée, Port wine and red currant jus £21.50
+ GF

Sirloin Steak

Hereford sirloin of beef, triple cooked chips, cherry tomatoes, beer battered onion rings, peppercorn sauce £25.95

Desserts

Chocolate Fondant

Chocolate fondant, raspberry purée, white chocolate soil, vanilla ice cream, raspberries £7.50

+ please allow 15 minutes for baking

Panna Cotta

Citrus panna cotta, strawberry purée, summer berries, rhubarb gin jell, burned butter crumb £6.95

Sticky Toffee Pudding

Toffee sauce, caramel cream, vanilla ice cream, hazelnut praline £7.25
+ can be GF

Strawberries and Cream

Macerated strawberries with elderflower, fresh strawberries, French and Italian meringue, whipped cream, dark chocolate crumb £6.95