

# Sunday Lunch Menu



All roasts include one drink per person - choose from:  
a glass of Prosecco, a glass of house wine, a house cocktail, a beer (draught or bottled), or  
a soft drink.

£28.00 for 2 courses    £35.00 for 3 courses

Allergens available on request

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## To start

Selection of warm artisanal breads, whipped butter  
Sunday soup of the day, garlic crouton, herb oil  
Surrey chicken liver parfait, spiced tomato chutney, toasted brioche  
Whipped Wotton honey goat's cheese, textures of Wotton beetroot

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## The main event

Lemon & thyme butter-roasted half chicken, cranberry gel  
Slow-confit pork belly, crackling, caramel apple  
Pan-fried catch of the day, salt & vinegar sauce  
Root vegetable and pearl barley risotto, crispy shallots, fine herbs

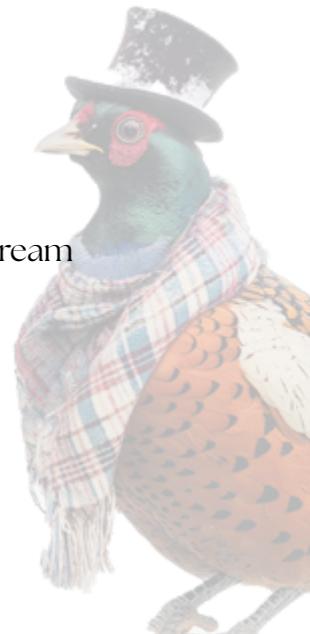
All mains are served with Chef's Marmite roast potatoes, homemade Yorkshire puddings,  
and seasonal vegetables, served to the table to share.

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## To finish

Homemade sticky toffee pudding, brown sugar caramel sauce, vanilla ice cream  
Homemade bread and butter pudding, clotted cream custard  
80% dark chocolate mousse, macerated winter berries  
Sorbet of the day





# Children's Sunday

## Lunch Menu

Includes a complimentary soft drink

£14.00 for 3 courses

Allergens available on request

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### Starters

Garlic ciabatta

Tomato soup with a warm bread roll

Vegetable crudités

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### Main courses

Roast chicken, roast potatoes, carrots, peas, broccoli, Yorkshire pudding and gravy

Cheesy tomato pasta with garlic bread

Sausage and mash, peas and gravy

Fish goujons, peas and chips

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### To finish

Chocolate brownie with vanilla ice cream

Two scoops of ice cream (vanilla, chocolate or strawberry)

Sweet dippers: fruit bites, marshmallows and brownie chunks with warm chocolate sauce

