

SUNDAY A LA CARTE MENU

12-18:00

STARTERS

Soup of the day (V) £6 crusty bread, salted butter

Chicken & ham terrine £8 piccalilli gel, crostini

Hit Or Miss chicken wings £8 secret sauce, micro salad

Smoked salmon £9 pickled cucumber, lemon mayo, granary bread

Sundried tomato mousse (V) £7 baby basil, melba toast

Salt & pepper squid £9 sriracha mayo, baby coriander

MAINS

Roast Beef £17

Roast Turkey £17

Roast Pork £17

roast potatoes, Yorkshire pudding, cauliflower cheese, root mash, greens, red wine jus

Wild mushroom risotto (V) £14 parmesan tuille, tarragon oil

Badger ale battered cod £15 chunky chips, mushy peas, tartare sauce

Chiltern Sausages £15 mashed potatoes, onion rings, greens, red wine jus

SIDES

Skinny fries (Ve) £4
Chunky chips (Ve) £4
Truffled mash (V) £4
Green vegetable medley (Ve) £4
Tenderstem with chilli & garlic (Ve) £4

SPECIALS

Unfortunately, we do not usually offer specials on a Sunday.



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CHILDREN'S

Roast Beef £9

Roast Turkey £9

Roast Pork £9

roast potato, Yorkshire pudding, cauliflower cheese, root mash, greens, red wine jus

Chiltern sausages £8 creamy mash, peas

Chicken nuggets £7.50 skinny fries, baked beans

Macaroni cheese (V) £7 watercress

DRINKS

We have a great selection of soft and alcoholic drinks, ask your server for a drink's menu

DESSERTS

Vanilla panna cotta £7 strawberry mousse, black pepper shortbread

Sticky toffee pudding £7 banana sorbet, popcorn

Chocolate brownie £7 homemade marshmallow, white chocolate ice cream

Toffee apple crumble £7 pouring cream

Lemon tart £7 poached raspberries, raspberry gel

ICE CREAMS & SORBETS

All our ice creams & sorbets are homemade

£2.50 per scoop

Please ask your server for today's flavours

PRIVATE CATERING

Please enquire, we offer some great catered menus. We can also tailor an event to your requirements.