



Sunday Lunch Menu

Served from 12pm

To Begin

Chef's Seasonal Soup £7.50

A comforting, freshly prepared soup served with warm artisan bread and creamy Netherend butter.

Scottish Smoked Salmon £8.50

Delicately smoked and served with toasted sourdough and chive cream cheese.

The Main Event

Roast Beef £25.00

Todenham Manor Farm beef, served with Yorkshire pudding, rich red wine gravy, roast potatoes, and seasonal vegetables.

Slow-Roasted Pork Belly £21.00

Melt-in-the-mouth pork with golden crackling, burnt apple puree, rich red wine gravy, roast potatoes, and seasonal vegetables.

Beetroot & Walnut Pithivier (VG) £18.50

A light puff pastry parcel filled with roasted beetroot and walnuts, served with all the trimmings.

Add Cauliflower Cheese £6.50

A rich and creamy classic, baked to golden perfection.

For Sharing (Perfect for Two)

The Sunday Roast Sharing Board £45.00

Todenham Manor Farm roast beef and slow-roasted pork belly with crispy crackling, served with all the trimmings.

To Finish

Sticky Toffee Pudding £7.00

Date and raisin sponge, served with warm toffee sauce and vanilla bean ice cream.

Selection of Artisan Ice Creams £7.00

A trio of handcrafted ice creams and sorbets. Ask for today's flavours.

Seasonal Fruit Crumble £7.00

An oat and hazelnut crumble, warm seasonal fruit compote, served with fresh custard.

Please inform our staff of any allergies or dietary requirements before placing your order. While we take great care in preparing our food, we cannot guarantee that dishes are free from trace amounts of allergens due to shared kitchen facilities.