

Sunday lunch

Mozzarella popcorn, smoked heirloom tomato mayonnaise **V GF** 7

Crispy pork bits, Beech Hill pork, spiced apple chutney **DF** 6

Chilli beef empanada, Beech Hill pulled beef, Cajun beef jus 6

Marinated olives, preserved lemon & rosemary **V VE GF DF** 6

Beech hill pork, chorizo & smoked Applewood scotch egg, fresh herb aioli 9.5

Crispy-coated oyster mushrooms, honey glaze, five-spice salt, iced salad **V VE DF** 6

Salt & pepper baby Atlantic squid, chilli & ginger jam, grilled lime **8**

Oak & whiskey hot-smoked salmon rilletes, pickled cucumber, saffron dressing, fennel cress, crostini (can be served without crostini **GF**) 11.5

Roast platters

All our roast platters are served with garlic & thyme roast potatoes, seasonal greens, glazed carrots & parsnips, red wine gravy & condiment of your choice

10-hour braised shin of beef on the bone 'Thor's hammer', giant Yorkshire puddings 140 (serves 6)

Pork platter - roast loin of pork on the bone, pigs in blankets, cider & apple belly pork, crackling, honey baked apple 100 (serves 4)

Corn fed whole Za'atar roast chicken, lemon & thyme stuffing, aromatic bread sauce 90 (serves 4)

Roasts & Mains

Roast beef (ask your server for today's cut), Yorkshire pudding, garlic & thyme roast potatoes, seasonal greens, glazed carrots & parsnips, red wine gravy 25

Beech Hill farm roast loin of pork, crackling, homemade apple sauce, garlic & thyme roast potatoes, seasonal greens, glazed carrots & parsnips, red wine gravy 25

Corn fed za'atar roast chicken, lemon & thyme stuffing, aromatic bread sauce, garlic & thyme roast potatoes, seasonal greens, glazed carrots & parsnips, red wine gravy 22.5 (available without bread sauce **GF**)

Garlic mushroom, & cashew pithivier, garlic & thyme roast potatoes, seasonal greens, glazed carrots & parsnips, red wine gravy **V VE**

Line caught battered fish of the day, Koffman fries, mint crushed peas, homemade tartare sauce 22 (available without batter **GF**)

Classic Caesar salad, crispy pancetta, sourdough croutons, soft-boiled free-range hen's egg, Parmesan crisp, anchovies 10 / 17 (can be served without croutons **GF**)

6oz Beech Hill beef burger, smoked streaky bacon, Monterey jack cheese, chorizo relish, burger sauce, house slaw, lettuce, tomato, gherkin & brioche burger bun 17.5

Katsu cauliflower, baby corn & mange tout, jasmine rice, pickled radishes, togarashi seasoning, katsu curry sauce **V VE** 16

Sides

Cauliflower gratin, mature cheddar cheese sauce V 6

Garlic & herb roast potatoes V VE GF DF 4.5

Yorkshire puddings V 1

Seasonal greens V VE GF DF 4.5

Spiced port braised red cabbage V VE GF DF 4.5

Desserts

British cheese selection - quince paste, frozen grapes, spiced apple chutney 13.5
(please ask your server which cheeses are available)

Caramel apple tarte tatin for two - custard or vanilla ice cream (V) 15
(please be aware tarte tatin are cooked to order therefore may take up to 20 minutes)

Chocolate marquise, salted caramel crèmeux, chocolate brownie crumb, raspberry gel,
praline 11

Bitter chocolate mousse, nut brittle, cherry sorbet V VE GF DF

Knickerbocker - pistachio sponge, gin macerated raspberries, white chocolate, vanilla
ice cream, pistachio praline V 10.5

Blackberry & apple crumble, toasted oat & almond topping, custard V 8

Steamed sticky toffee pudding, vanilla bean ice cream, salted caramel sauce V 7.5

Affogato - Marshfield vanilla ice cream and a shot of Illy espresso to pour over V 4.5

Selection of Marshfield ice creams and sorbets Multi award winning ice creams from
Wiltshire 2.5 per scoop

Ice Cream: Vanilla, strawberry and clotted cream, chocolate, salted caramel,
mint chocolate V

Sorbets: Lemon, Mango, Raspberry VE

MINI DESSERTS - enjoy a hot drink and a smaller dessert for 8

Choose any hot drink (excludes alcohol) and one of the following desserts:

Mini steamed sticky toffee pudding, salted caramel sauce

Special - ask your server for today's option

V Vegetarian VE vegan DF made without any products containing dairy GF made without any products
containing gluten

Before you order your food and drinks, please speak to our staff if you have a food allergy or
intolerance. Allergenic ingredients are
used in our kitchen, please scan QR code for allergen and nutritional information. Adults need
around 2000 kcal a day.

A discretionary service charge of 10% will be added to all bills where service has been given.
Service charge and tips all go to the team.

