

# Sunday

## Aperitifs and Nibbles

Whole Giarraffa  
green olives (V, VE, GF) | **3.5**

Freshly baked cheddar & red Leicester cheese  
loaf, salted butter - perfect to share (V) | **10**

Bee's Knees cocktail - Gin, citrus,  
ginger, honey, soda | **9.5**

Laurent-Perrier La Cuvée NV champagne,  
from one of the top Grande Marque  
houses, well defined, subtly rounded with  
expressive flavours 125ml | **13**

## Starters

Homemade soup of the day, warm brioche roll,  
salted butter - please ask for today's special (V, GF,  
VO - with sourdough toast, vegan spread) | **7**

Chargrilled British asparagus, poached egg,  
homemade tomato, pepper, garlic & nut Romesco  
sauce (V, GF, VO -with no egg) | **7.5**

Rosemary & garlic studded signature baked  
Camembert to share, red onion marmalade,  
warm tearing brioche | **17**

Hand cut halloumi chips, jalapeño ketchup (V) | **8**

Signature sharing board, red pepper  
& tomato houmous, grilled peppers, olives,  
Parma ham, chorizo, buffalo mozzarella,  
grilled sourdough | **20**

Crispy salt & pepper fried squid,  
garlic aioli, grilled lemon | **9.5**

Braised ham hock, honey & leek terrine,  
mixed pickled vegetables, mustard mayonnaise,  
sourdough toast | **7.5**

## Roasts

All our roasts are served family-style with roasted  
potatoes, maple glazed rainbow root vegetables,  
cabbage, leeks & peas

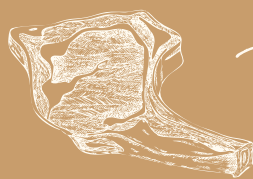
Dry aged native breed roasted sirloin of beef,  
Yorkshire pudding, traditional gravy | **19**

Roasted Frenched chicken supreme, thyme bread  
sauce, sage & shallot stuffing, traditional gravy,  
Yorkshire pudding | **17**

Butternut squash, lentil & almond wellington,  
roasted new potatoes, vegan gravy (V, VG) | **16**

British roast lamb, mint sauce, Yorkshire pudding,  
traditional gravy | **18**

Roast of the day - please ask us for today's special



## Butchers Block Steaks

Speak to the team to see our delicious cuts of steak

## Mains

Great British 100% Wagyu burger, gem lettuce,  
beef tomato, Brakspear beer onions, farmhouse  
bun, skin-on seasoned fries, baconnaise (GO -  
with gluten free bun) | **18**

Add bacon **1**, cheese **1**, truffled mushroom **1.5**

Vegan burger lightly spiced, mix broad beans, peas  
& spinach, breadcrumb, gem lettuce, beef tomato,  
red onions, chimichurri, farmhouse bun, skin-on  
seasoned fries (V, VE) | **15**

King prawn & crab linguine, tomatoes, pesto,  
shallots, garlic, white wine | **17**

Filletted Cornish plaice, pea velouté, sugar snap  
peas, semi dried cherry tomatoes, tarragon  
sauteed gnocchi | **20**

Waldorf salad, fresh apple, celery, grapes,  
Oxford blue cheese, chicory, cucumber pearls,  
candied walnut, maple & balsamic dressing | **11**

Add chicken for **2.5**

Quinoa grain bowl, aubergine, cucumber,  
cherry tomato, almonds (V, VE, GF) | **10**

Add chicken for **2.5**, halloumi **2.5**, vegan feta **2.5**

## Sides

Traditional cut chips (V, GF) | **4**

Add truffle & parmesan **1.75**

Skin-on seasoned fries (V, GF) | **4**

Add truffle & parmesan **1.75**

Cauliflower cheese (V) | **5**

Honey & mustard pigs in blankets | **6**

Brakspear beer-battered homestyle  
onion rings | **4**

Tenderstem chilli broccoli | **5**

Rocket & parmesan salad | **4**

Halloumi chips, jalapeño ketchup | **8**

Lobster bisque macaroni cheese | **6**

Heritage tomatoes, buffalo mozzarella,  
balsamic pearl, basil oil | **7**



## Desserts

Eton mess baked vanilla cheesecake,  
berry compote, torched meringue shards,  
fruit pieces | **7.5**

Signature apple crumble to share, honeycomb top,  
vanilla seed ice cream, Baileys custard | **15**

Available as a single | **8**

Coconut cream panna cotta, passion fruit coulis,  
oat crumb, mango sorbet (V, VE) | **7**

Sticky toffee pudding, glazed bananas, butterscotch  
sauce, Brakspear beer ice cream | **8**

Belgian dark & white chocolate layered mousse  
cake, honeycomb, honeycomb ice cream,  
chocolate sauce | **8**

Ice cream or sorbet  
Two scoops | **5**, Three scoops | **6.5**

Ask for today's flavours

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients,

GO - can be made with non-gluten containing ingredients

EST  C.17

# CHEQUERS

PUB - DINING - ROOMS

