

EASTHAMPSTEAD PARK

Wokingham

TO BEGIN

Harissa & Maple Dressed Beetroots, Feta, Toasted Quinoa and Mixed Seeds | **£10** V, NF

Home Smoked Trout with fennel, Potato and Sour cream Salad | **£11** NF, GF

Ham and Chicken Terrine with Golden Raisin Puree, Burnt Corn | **£12** DF, NF, GF

Spiced Carrot, Butternut Squash and Coriander Soup | **£8** V, GF, DF, NF

Whipped Ricotta with Radicchio, Walnuts and Orange | **£9** V, GF

TO FOLLOW

6 Hour Slow Cooked Braised Feather Blade Beef

Buttered Mash Potato, Seasonal Greens, Bordeaux Wine Jus | **£24** NF, DF

Lamb Rump

Boulangère Potato, Caramelised Onion, Lamb Belly, Heritage Carrots, Port Jus | **£28** NF, DF, GF

Pot Roast Chicken Cassoulet

Mixed Bean Toulouse Sausage, Garlic Thyme Roast Tomato | **£24** NF

Pan Fried Neck of Butternut Squash

Mixed Lentils, Seasonal Greens | **£18** V, NF, DF, GF

Braised Fennel, Kale, Crispy Polenta

Romesco Sauce & Green Oil | **£18** V, NF

Sirloin of Barrack Farm Beef

Spinach, Grilled Cherry Tomatoes, Mixed Mushrooms, Rustic Chip Potatoes, Bearnaise Sauce | **£38**

Sustainable Caught Fish Dish

(Please ask your server for today's special) | **£32**

TO FINISH

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream | **£9** V, NF

Roast Pineapple Crème Brulee | **£9** V, NF, GF

Treacle tart with Brown Sugar Cream | **£9** V, NF

Espresso Brownie with Vanilla Ice Cream and Salted Caramel | **£9** V, NF, GF, DFO

British Cheese, Biscuits and Fruit | **£14** V, NF, GFO

We cannot guarantee that there are no traces of nuts within our food as our kitchen is a nut working environment.

Please note we include a discretionary service charge of 12.5%

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional)