



To Begin

Soup of the Day served with a Freshly Baked Bread Roll **£8 – V I VG I DF I GF I NF**

Goats Cheese & Spinach Tart with Chicory Jam & Goat Cheese Bon-Bon **£9 - V I NF**

Mackerel Escabeche with Red Cabbage, Lime Crème Fraiche & Crisp Bread **£11 - DFO I GFO I NF**

Ham Hock Terrine with Pickled Veg, Mustard Aioli & Sourdough **£9 - DF I GFO I NF**

Smoked Lamb Croquette with Black Garlic Aioli, Celeriac Remoulade & Roquette **£11 - DF I NF**

To Follow

Dover sole wrapped in Filo, Roasted Salsify, Spinach & Lemon Caper Sauce **£28 - NF**

Rare Venison Loin with Parmentier Potato, Carrot, Kale & a Juniper Sauce **£34 - DF I GF I NF**

Pan seared Duck Breast with Fondant Potatoes, Jerusalem Artichoke & Trumpet Mushroom **£26 - DF I GF I NF**

Cornfed Chicken Breast with Sage Pomme Puree, Winter Greens & Red Wine Jus **£24 - GF I NF**

Wild Mushroom Risotto with Baby Leeks & Walnut Crumb **£22 - V I VG I DF I GF I NF**

Butternut Squash, Sage & Vegan Goats Cheese Pithivier
with Parsnip, Torched Shallot & Mushroom Sauce **£24 - V I VG I DF I NF**

To Finish

Apple Tart Tatin with Toffee Sauce & Vanilla Ice Cream **£9 - V I VGO I DFO I NF**

White Chocolate & Raspberry Bavaois in a Dark Chocolate Walnut Coating **£11 - V I GF**

Pecan Pie with Caramel & Biscuit Ice Cream **£9 - V**

Saffron Poached Pear Hazelnut Cremeux & Sable Base **£9 - V I VGO I DFO I GFO I NF**

Cheese Platter with Crackers & Chutney **£15 – V I GFO**

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free | NF - Nut Free | O – Optional

Please advise your server of any allergies. We cannot guarantee dishes will not contain traces of nuts.

Please note we include a discretionary service charge of 12.5%.

EASTHAMPSTEAD PARK

Wokingham