

SUNDAY LUNCH MENU

HOUSE MARINATED OLIVES VG, NF, DF £6

HONEY ROAST NUTS FROM OUR RESIDENT HONEYBEES VG, DF, GF £6.5

FRESHLY BAKED BREAD AND HOMEMADE ANCHOVY, PINE NUT AND OLIVE BUTTER NF, DFO, GFO £7

GOATS CHEESE AND CARAMELISED ONION ARANCINI NF, V £6.5

SALT AND PEPPER SQUID, SRIRACHA MAYONNAISE NF, DF £6.5

STARTERS

ROASTED JERUSALEM ARTICHOKE AND TRUFFLE VELOUTÉ

artichoke crisps VG, GFO, NF

FLAMED MACKEREL

cucumber gel, horseradish cream, pickled cucumbers GF, NF

CARPACCIO OF BEEF BRESAOLA

passion and mango vinegar dressing, endive salad, cocoa nibs GF, DF, NF

MAPLE GLAZED HAM HOCK TERRINE

toasted sourdough, quince jelly, pickled blackberries GFO, NF, DF

SMOKED BEETROOT & AVOCADO MOUSSE

vegan horseradish cream cheese, seeded flatbread VG, GFO, NF

MAINS

ROAST LOIN OF PORK

garlic, thyme and rosemary roasted potatoes, cauliflower cheese, roasted carrots, seasonal greens, roast gravy, and Yorkshire pudding GFO, DFO, NF

ROAST TOPSIDE OF BEEF

garlic, thyme and rosemary roasted potatoes, cauliflower cheese, roasted carrots, seasonal greens, roast gravy, and Yorkshire pudding GFO, DFO, NF

CORNFED CHICKEN SUPREME

garlic, thyme and rosemary roasted potatoes, cauliflower cheese, roasted carrots, seasonal greens, roast gravy, and Yorkshire pudding GFO, DFO, NF

BEETROOT WELLINGTON

served with garlic, thyme and rosemary roasted potatoes, roasted carrots, seasonal greens, vegetarian gravy VG, DF, NF

PAN FRIED HALIBUT

potato rosti, sauce vierge, grilled baby leeks NF

SIDES

ROAST POTATOES NF, GF, DF, V £3.5

TRUFFLE CAULIFLOWER CHEESE NF, V £3.5

ROAST CARROTS & SEASONAL GREENS GF, DF, NF, V £3.5

YORKSHIRE PUDDINGS NF, V £3.5

DESSERTS

HONEY AND CHOCOLATE PARFAIT

using honey from our resident bees V, NF

APPLE AND ROSEMARY CRUMBLE

apple and custard ice cream F

SPICED PUMPKIN CRÈME BRULE

cinnamon cookies F, NF, V

ICE CREAMS AND SORBETS

choose from 2, 3 or 4 scoops VGO, DFO, GF, NF

strawberry, vanilla, chocolate, salted caramel, raspberry sorbet, lemon sorbet

YOUR CHOICE OF CHEESES WITH CRACKERS

grapes, celery and chutney with 3 cheeses £9

Choose from: Barkham Blue, Heckfield, Wigmore, Spenwood & Maida Vale GFO, NF, V

ADULT 2 COURSES £30 | 3 COURSES £35 * UNDER 14'S 2 COURSES £12 | 3 COURSES £18

Prior to ordering, please advise of any dietary requirements or food allergens

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free O: Option

Note: We cannot guarantee that dishes will not contain traces of nuts | Some items may change due to seasonality/availability

EASTHAMPSTEAD PARK

Wokingham