

Please ask your server for matching wine recommendations

FOR THE TABLE

Mixed Marinated Olives (ve) £5.00	Breads & Spreads £5.50	Padron Peppers (gf) (ve) £5.50
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STARTERS

Roast Beetroot Salad (v) (gf)
with goats cheese, walnut & balsamic
£8.00

Jack Daniel's Chicken Wings
£8.50

Bubble Crisp Jumbo Shrimp
with an oyster, yuzu & wasabi dip
£9.50

Breaded Camembert
with cranberry sauce
£8.00

SUNDAY ROAST

All roasts are served with a Yorkshire pudding, beef-dripping roast potatoes, root vegetables, broccoli & gravy

Roast Chicken
£16.00

Pork Belly
with apple sauce
£17.00

Topside Beef
with horseradish sauce
£19.00

Vegan Mediterranean Tart (vg)
with vegan roast potatoes, root vegetables, broccoli & white wine & onion gravy
£13.00

Add:
Cauliflower Cheese £5
Stuffing Balls £5

MAINS

Beer-Battered Haddock (gf opt)
with Koffman's skin-on fries, buttered peas & tartare sauce
£15.00

SIDES

Roast Potatoes with gravy £3.00	Koffman's Skin-on Fries £4.00	Rocket & Parmesan Salad £4.50	Homemade Coleslaw £3.00
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DESSERTS

All desserts are homemade and lovingly prepared

Chocolate Brownie £6.50	Sticky Toffee Pudding £6.50	Apple & Blackberry Crumble £6.50	Affogato £4.50	Disotto Gelato £2.00 per scoop
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Teddington Cheese Platter Add Frangelico: +£2.50
Strathdon Blue, Organic Cheddar, Rachel & a special rotational cheese with crackers & fig jelly
£9.00

Food intolerances and allergies: please speak to a member of staff about any concerns you may have about our menu. (V) vegetarian, (Ve) vegan, (gf) gluten free