

SUNDAY MENU

TO SHARE

Mezze Platter (v)

hummus, tzatziki, baba ganoush, pitta, stuffed peppers & olives
£18.00

Charcuterie Platter

serrano, chorizo, milano, manchego, cornichons & sourdough
£19.00

SMALL PLATES

Mixed Marinated Olives (gf/ve)	5
Padron Peppers (gf/ve)	5.5
Bread & Butter (v)	5.5
Corn Ribs (gf/ve) fried corn on the cob with a smoky seasoning	5.5
Caprese Salad mozzarella, tomatoes, tapenade & basil	6
Beef Tacos (gf) shredded beef with chipotle salsa	8.5
Beef Carpaccio (gf) with horseradish cream, parmesan & rocket	8.8
Jack Daniels Chicken Wings (gf)	8.5
Crispy Baby Squid with sweet chilli mayonnaise	9.5

MAIN COURSE

Roast Topside of Beef	19
Roast Leg of Lamb	18
Roast Crispy Pork Belly	17
all roasts are served with a Yorkshire pudding, beef-dripping roast potatoes, root vegetables, broccoli & gravy	
Vegan Pasty (ve)	13
butternut squash, spinach & feta pasty served with vegan roast potatoes, root vegetables, broccoli & white wine & onion gravy	
ADD: CAULIFLOWER CHEESE 5	
Chopped Chicken Salad (gf)	16.5
with avocado, cucumber & cherry tomatoes	
Beer-Battered Haddock (gf opt)	17
Superfood Quinoa Salad (gf/ve)	13
chickpeas, edamame, beetroot, olives, pumpkin seeds & sundried tomato	

SIDES

Fries 4 | Sweet Potato Wedges 4 | Homemade Coleslaw 3.5 | Rocket & Parmesan 4.5

DESSERTS

Sticky Toffee Pudding	Dark Chocolate & Cranberry Tiffin Stack	Crema Catalana	Deluxe Ice Cream & Sorbet	Affogato
6.5	6.5	6.5	2 per scoop	4.5
				Add: Frangelico 2.5

Teddington Cheese Platter

Strathdon Blue, Organic Cheddar, Rachel & a special rotational cheese with oatcakes & fig jelly
9.5

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

W I N E M E N U

Please ask your server for matching wine recommendations

CHAMPAGNE & SPARKLING

125ml Bottle

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- Adalina Prosecco, Italy £7.00 £33.00
 - Alfred Gratien Brut NV, Champagne, France NV £13.00 £75.00
 - Laurent Perrier Cuvee Rosé, France £125.00

WHITE WINE

125/175ml 250ml Bottle

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- Petalo White, Bodegas Gallegas, Spain £5.50 £8.00 £23.00
 - Pinot Grigio, Frunza Pinot Grigio, Romania £6.00 £8.80 £25.50
 - Belleplane Viognier, Languedoc-Roussillon, France £7.00 £10.00 £29.00
 - Marterey Chardonnay, Languedoc Roussillon, France £7.50 £10.70 £31.00
 - Deux Bars Picpoul de Pinet, Languedoc, France £8.00 £11.50 £33.00
 - Black Cottage Sauvignon Blanc, Marlborough, New Zealand £8.50 £12.00 £35.00
 - Gavi di Gavi Guido Matteo, Bosio, Piedmont, Italy £8.70 £12.50 £36.00
 - Chablis, Louis Robin, Burgundy, France 2021 £42.00
 - Tradition Sancerre Blanc, Daniel Chotard, Sancerre, Loire Valley, France 2020 £49.00

ROSÉ WINE

125/175ml 250ml Bottle

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- Pinot Grigio Blush Rose, DOC Delle Venezie, Italy £6.50 £8.70 £25.00
 - Mon Rosé de Montrose, Languedoc, Southern France £7.50 £10.50 £29.50
 - Ultimate Provence AOP Cotes de Provence, France £11.50 £16.00 £47.00

RED WINE

125/175ml 250ml Bottle

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- Petalo Red, Bodegas Gallegas, Spain £5.50 £8.00 £23.00
 - Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France £6.00 £8.90 £25.00
 - Rhanleigh Merlot, Robertson, Western Cape, South Africa £6.50 £9.50 £27.00
 - Six Poets Cabernet Sauvignon, California, USA £7.20 £10.50 £30.00
 - Valpolicella, Cantina di Castelnuovo del Garda, DOC Veneto, Italy £7.30 £10.80 £30.00
 - Théodore Grasset Cotes du Rhone, Organic, Rhone Valley, France £7.50 £10.50 £31.00
 - Lucien Lardy, Beaujolais Villages "Vignes de 1951", Beaujolais, France £7.70 £11.00 £32.00
 - Laztana Reserva Rioja DOCa, Bodega Olarra, Spain 2018 £8.50 £11.80 £35.00
 - Proemio Reserve Malbec, Maipu, Mendoza, Argentina 2019 £8.70 £12.50 £36.00
 - Langhe Nebbiolo, Rocche Costamagna, Piedmont, Italy 2020 £42.00
 - Château Jean Faux "Les Sources", Organic, Bordeaux Superieur, France 2016 £49.00
 - Wine Of The Month - Chateau Laborde, Crue Borgeois, Haut Medoc, France 2010 £55.00

DESSERT WINE & PORT

100ml Bottle

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- Chateau Simon, Sauternes 2015, France £7.00 £48.00
 - Taylors LBV Port, Portugal £5.60 £38.00

