

SUNDAY MENU

NIBBLES

Gordal olives £5 (gf,df,vg)

Mushroom arancini £6.50 (gf*,df,vg)

Ham croquettes & mustard mayo £6.50

Padrón peppers £5.50 (df)

Crispy squid & aioli £5/£10 (df)

Trout croquettes & lemon mayo £6.50

Focaccia & Two Fields olive oil £5 (df,vg)

Charcuterie & cheese, focaccia & mixed pickles £28

Prix Fixe | 2 Courses £29.95 | 3 Courses £37.95

STARTERS

Grilled mackerel ~ I.O.W. tomatoes, olive tapenade (gf,df)

Burrata & fig on toast ~ Hoxton sourdough & honey

Roast Bolthardy beetroot ~ Baba ghanoush, orange, mint, sunflower seeds (gf,df,vg)

Soup of the day ~ Herb croutons (gf*,df,vg)

MAINS

ChalkStream Trout \sim Horseradish mash, green beans & lemon butter sauce (gf) Westover Farm basil risotto \sim Courgette & spring onion salad (gf,df*,vg*) The Sports burger \sim 60z venison burger, burger sauce, brioche bun, fries (gf*) Chicken schnitzel \sim Caper butter sauce, fries, green leaf salad (df*)

Roast sirloin of beef
Pressed pork shoulder
Butternut squash & spinach pithivier
All roasts served with seasonal vegetables, roast potatoes, Yorkshire pudding & cauliflower cheese (gf*,df*,vg*)

DESSERTS

Sticky date pudding ~ Toffee sauce, vanilla ice cream Apple & blackberry crumble ~ Bay leaf custard (gf,df,vg) Cookie dough cheesecake ~ Chocolate Chantilly & raisins Two Fields olive oil ice cream ~ Fig leaf salt (gf)