

FROM THE FARM TO THE FORK

Proud to be affiliated with Vicars Game Meat & Game Specialists

TO GRAZE

Pot of mixed olives £4.00
Garlic, lemon & herbs (v)
Bread Board Half £5.00 Full £9.00
Olives, olive oil & balsamic vinegar (v)

Chicken Half £9.00 Full £17.00
Cajun chicken wings, blue cheese dip
Mezze Half £7.00 Full £13.00
Hummus, tzatziki, house marinated olives, feta & pitta bread (v)

TO START

Soup of the day £6.50
with crusty bread (v)

Honey Baked Camembert
£17.00
toasted garlic & herb slice (can be shared)

Tempura Prawns £9.00
cauliflower puree, wasabi mayonnaise

Crispy Belly of Pork £7.50
House slaw, apple sauce

Breaded Garlic Mushroom
£7.50
flame roasted tomato chutney

SUNDAY ROASTS & MAINS

All of our roasts are served with duck fat & thyme roasted potatoes, orange glazed carrots, honey roast parsnips, buttered Savoy cabbage and homemade giant Yorkshire puddings & Chefs gravy

Cooked on our open fire using locally sourced wood. All of our steaks are matured on the bone for a minimum of 30 days and all animals are naturally fed using the Farms' own crops. We have chosen the Red Sussex from the royal Windsor farms as our house herd. It produces a wonderful, marbled beef whilst having a very relaxed temperament ideal for a tender steak.

Signature Mixed Roast £23.00
Roasted topside of red Sussex beef with the thyme & balsamic rub alongside with the royal Windsor farm roasted pork loin served with crackling, orange & sage stuffing

12oz rib eye £35.00
The steak lovers' steak, tender and full-bodied classic

Roast Topside of Red Sussex Beef £15.95
Thyme & balsamic rub, creamed beetroot horseradish

7oz Fillet £38.00
The knockout steak, very tender with little or no fat

Vicar's Game Roast Chicken £18
(20 min cooking time)
Cranberry relish, orange & sage stuffing

8oz Sirloin £27.00
The trendy steak – well marbled with tasty fat

Veg Roast £13.95
All the roasted veggies, pesto roasted new potatoes, an extra Yorkshire pudding and veggie gravy (v)

8oz Hanger £22.00
Also known as the 'butcher's steak' – very tender with a rich flavour

Cheesy Mushroom Burger 14.00
lettuce, tomato, pickled relish, brioche bun, chips

SHARING STEAKS

Chateaubriand £18.00 per 100G
The knockout steak in its sharing form

Tomahawk £14.00 per 100G
Full rib on the bone, dramatic steak experience (2-3 people)

Porterhouse £12.00 per 100G
Perfect to share 2-3 people
A larger version of the T-Bone steak

'The Herd Burger' £17.00
Bacon, cheddar cheese, lettuce, tomato, pickle relish, brioche bun, chips and house slaw

All steaks are served with our Sunday Roast vegetables

ON THE SIDE £4.50

Mac & Cheese
Hand cut chips
Summer salad
Onion rings

SAUCES

Red wine – Whisky cream – Green peppercorn – Creamed mushroom with truffle oil

RUBS

Blackened Cajun – Rosemary & Garlic – Honey & wholegrain mustard – Sea salt & mixed cracked peppercorn – Maharaja Curry

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients – if you have an allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details

(V) – Suitable for Vegetarians - Fish may contain bones

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