

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)

Crispy Belly of Pork £7.50
House slaw, apple sauce

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

Tempura Prawns £9.00
cauliflower puree, wasabi mayonnaise
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

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

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

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

Veg Roast £13.95

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

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

Catch of the day £15.95
Lemon crush new potato cake, Beurre blanc sauce

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

ON THE SIDE £4.50

Mac & Cheese
Hand cut chips
Summer salad
Onion rings

STEAK

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.

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

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

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

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

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

All steaks are served with our Sunday Roast vegetables

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