

Menu created by



Head Chef  
Richard Leskovsky

## STARTERS

**Pea, Leek & Watercress Soup** - brioche croutons, chive oil - £5 (v)

**Chilli & Ginger Tiger Prawns** - garlic, coriander, spring onions, grilled focaccia - £9 (df)

**Crispy Cauliflower** - smoked chipotle yoghurt, pickled celery, seaweed dust - £6.5 (vg)

**Lamb Merguez Sausages** - beetroot mustard, pickled red onion, grilled focaccia - £7 (df)

**Dirty Halloumi Fries** - house spice rub, coriander, spring onion, parsley aioli - £7.5 (v)

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## ROASTS

**Roasted leg of lamb** - £18

**Corn fed chicken supreme breast** - £17

**Courgette & carrot roast** - £15 (vg)

All dishes are served with roasted potatoes, cauliflower cheese, broccoli, peas, Yorkshire pudding & rich red wine gravy.

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## SIDE DISHES

**Extra Roast potatoes** - £3.5 (gf) (vg)

**Cauliflower cheese** - £3.5 (gf) (vg)

**Broccoli & peas** - £3.50 (v)

**Extra yorkshire pudding** - £1.5 (v)

**French fries** - £3.5 (gf) (vg)

If you would like any extra gravy just ask, its free, because everyone loves gravy baby.

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## DESSERTS

**Rhubarb & Blood Orange Crumble**

Gin, cashews, coconut sorbet, raspberry dust - £6 (vg) (n)

**White Chocolate & Raspberry Posset**

Pistachios, maraschino cherries & chilli, shortbread - £7 (v) (n)

**Ice cream or sorbet** - 2 scoops

Vanilla, salted caramel, coconut, blackberry, blood orange - £4 (vg) (v)

### WEDNESDAY STEAK NIGHT DEAL

Enjoy two steaks of your choice with  
a bottle of our house red or white for £54.95.

Our meats are supplied by Godden's Butchers in Chesham,  
a local family business sourcing high quality, British meats.

(gf) gluten free | (df) dairy free | (n) contains nuts | (vg) vegan | (v) vegetarian

# ROAST