

# menu

## Starters

### **Chicken Liver Parfait (Gf\*)**

Spiced Fruit Chutney, Grilled Sourdough, Pommery Mustard Butter

### **Woodland Mushroom On Toast (V Gf\*)**

Garlic butter, Truffle Cream, Westcombe Cheddar, Herb Oil

### **Soup of the Day**

Freasly Baked Bread & Butter

### **Home Cured Salmon (Gf\*)**

Pickled Heritage Beets, Horseradish Cream, Fresh Horseradish, Mini Wholemeal Loaf

## Mains

### **Roast Sirloin of Beef**

Celeriac Puree, Braised Beef Shin, Horseradish Cream, Yorkshire Pudding

### **Roast Oxfordshire Pork Loin**

Celeriac Puree, Caramelised Apple Sauce, Pig in Blanket, Sage & Onion Stuffing, proper Crackling, Yorkshire Pudding

### **Pan Roasted Chicken Supreme**

Celeriac Puree, Pig in Blanket, Sage & Onion Stuffing, Cranberry Sauce, Yorkshire Pudding

### **Mushroom, Brie & Cranberry Wellington**

Celeriac Puree, Yorkshire Pudding, Red wine Gravy

### **Battered Cornish Haddock**

Local Ale, Koffmans Chunky Chips, Tartare Sauce, Chip Shop Curry Sauce, Mushy Peas

### **Hawkwell Burger**

Beef Chuck & Brisket Patty, Grilled Streaky Bacon, Mature Cheddar, House Sauce, Brioche Bun, Gem Lettuce, Pickle

All Roasts Served With Garlic & Herb Roast Potatoes, Cauliflower Cheese, Buttered Greens, Braised Red Cabbage, Roasted Root Vegetables & Red Wine Gravy

## Desserts

### **Sticky Toffee Pudding**

Toffee Sauce, Vanilla Ice Cream

### **Raspberry & White Chocolate Cheesecake**

Raspberry Coulis, White Chocolate Crumb, Raspberry Sorbet

### **Lemon Posset**

Fresh Berries, Meringue, Shortbread Crumble

### **Frank's Cheese Board**

A Selection of Local & English Cheeses, Fruit Chutney, Biscuits  
(£5 supplement)

TWO COURSE £24.00 | THREE COURSE £30.00