

## LUNCH & DINNER MENU

(Available Monday – Saturday)

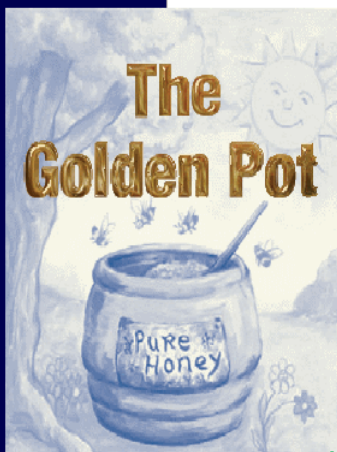
### LIGHTER ITEMS

	Small	Large
<b>Oak Smoked Trout Fillet</b> niçoise salad	<b>6.95</b>	<b>13.25</b>
<b>The Golden 'Pot'</b> a changing selection of pâté, rilette or parfait, homemade fruit chutney & toasted homemade bread	<b>5.95</b>	
<b>Open Ravioli of Beetroot &amp; Goats' Cheese</b> herb oil dressing & roasted walnuts	<b>4.95</b>	
<b>Seared Scallops</b> sweet potato purée & chorizo aioli	<b>7.25</b>	<b>13.95</b>
<b>Lime &amp; Ginger Tiger Prawns</b> vermouth flambé on pickled cucumber	<b>6.95</b>	
<b>Cantonese BBQ Chicken Wings</b> (bone in) Chinese slaw & Vietnamese dipping sauce	<b>5.50</b>	
<b>*Wild Mushroom Soufflé Omelette</b> Brie gratin & spring herb salad	<b>5.25</b>	<b>9.85</b>
<b>Homemade Soup</b>	<b>4.25</b>	<b>5.95</b>

\*Russet Farm is a small family run farm, near Wokingham,  
rearing free range chickens

Every effort is made to remove fish bones – however, some may remain,  
some items may contain traces of nuts or nut derivatives

If choosing not to have an Appetiser please bear with us as some Main  
Courses may take up to 25 minutes to prepare.



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### TRADITIONAL DISHES

	Small	Large
<b>*Confit Leg of Russet Farm Chicken</b> (off the bone & served warm ) Caesar salad & crispy anchovies	<b>6.50</b>	<b>10.75</b>
<b>Calves' Liver &amp; Bacon</b> sauté potatoes, gravy & onion marmalade		<b>12.95</b>
<b>Chef's Homemade Pie</b>	<b>see blackboard</b>	
<b>Honey Roast Gammon &amp; *Russet Farm Eggs*</b>	<b>6.50</b>	<b>10.75</b>
<b>Beer Battered Fish with Vinegar Salt*</b>		<b>10.25</b>
<b>Breaded Scampi*</b>	<b>6.25</b>	<b>10.50</b>
<b>Golden Pot Club Sandwich</b> chicken, bacon & cheese triple decker with chunky chips		<b>9.95</b>

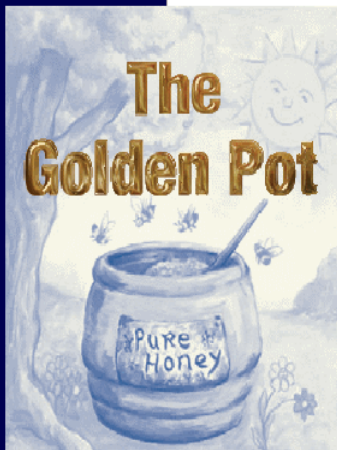
\*served with chunky chips & peas

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### STEAKS

<b>Rib-Eye Steak 10oz</b>	<b>16.95</b>
<b>Fillet Steak 8oz</b>	<b>18.95</b>
both steaks are served with chunky chips, beer battered onion rings & grilled tomato	
<b>Sauces – Port &amp; Stilton</b>	<b>1.95</b>
<b>peppercorn</b>	<b>1.95</b>
<b>béarnaise</b>	<b>1.75</b>

weight indicated is approximate prior to cooking



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### CHEF'S SELECTIONS

	Small	Large
<b>Petit Pois &amp; Broad Bean Risotto</b> sauté spinach, Parmesan shavings	6.25	10.95
<b>Coriander &amp; Pepper Crusted Salmon</b> asparagus tips, crispy egg, vanilla emulsion & buttered new potatoes		12.50
<b>Hay Smoked Duck Breast</b> warm potato & hazelnut salad, raspberry vinaigrette	7.95	15.50
<b>Golden Pot Bavette Steak</b> (served pink) onion fondue, sauce béarnaise, baby tomatoes & pommes frites		12.75
<b>*Ballotine of Russet Farm Chicken</b> light chorizo jus & herb couscous		11.95
<b>Monkfish Wrapped in Smoked Ham</b> minted crushed peas, caper & raisin compôte, triple cooked chips		16.75
<b>Slow Cooked Rump of Lamb</b> tomato soubise, fondant potato & wild garlic salad		14.95
<b>Roasted Pork Collar</b> black pudding Spätzle, courgettes, apple purée & crispy sage	7.25	11.95

### VEGETABLES & POTATOES

<b>Buttered Peas</b>	2.25
<b>Sauté Spinach</b>	3.50
<b>Carrots</b>	2.50
<b>Mushrooms</b>	3.25
<b>Mediterranean Vegetables</b>	3.50
<b>Chunky Chips</b>	2.95
<b>Sauté Potatoes</b>	2.50
<b>Buttered New Potatoes</b>	2.50
<b>Side Salad</b>	2.75
<b>Garlic Bread</b>	2.10