

- THE NEWBURY -

I N D E P E N D E N T L Y

RUN & OWNED

SUNDAY LUNCH MENU

2 Courses £22 / 3 Courses £27

Starters

½ Four Bird Scotch Egg, Honey Roasted Parsnip Puree
Mixed Bread Board, Dukkha, Olive Oil & Aged Balsamic Vinegar
Ardenes Pate, St. Johns Chutney, Toasted Croutos
Classic Caesar Salad, Soft Boiled Egg, Toasted croutons, Smoked Bacon, Parmesan cheese
Smoked Heritage Beetroot, Goat's Cheese Mousse, Toasted Almonds

Mains

Whole Oven Roasted Plaice, Caper butter, Crispy Fries
Truffle & Smoked Applewood Mac N Cheese, Butternut Squash
Beer Battered Fish, Triple Cooked Chips, Truffle Crushed Peas, Tartare Sauce
Steak, Stilton, Red Onion, Roquito Peppers, Rocket Salad
Pan fried Salmon, Rich Ratatouille, Parmentier Potatoes, Samphire and Hollandaise

Sunday Sides £3

Pork crackling
Pig in Blackett's

The Roast's

Overnight Roast Berkshire Sirloin (Served Pink)
Roast Loin of Gloucester Old Spot Pork
Lemon, Thyme and garlic Roasted Leg of Free Range Chicken
The Newbury Roast Sharing Board (Minimum of 2 People) (£3 Supplement)

All of our Roasts are served with:

Rosemary Infused Jumbo Yorkshire Pudding, Orange Glaze and Carrots, Seasonal Greens, Honey Roast Parsnips, Smoked Cheddar Cauliflower Cheese, Roast Potatoes, Rich Roast Pan Gravy

Dessert

Textures Of Summer Cherry
Sticky Toffee Pudding, Salted Caramel, Vanilla Ice Cream
The Newbury Ice Cream Sundae
Strawberry Picnic
Selection of Homemade Sorbets
British Artisan Cheese Trio, Chutney, Savoury Biscuits

Gluten free options available

We are very proud to say that all our produce is locally sourced and freshly prepared on site. All our meats that we serve come from Somerset & West Country Farms. Our beef is Somerset reared and grass fed. Fish is sourced from Brixham, the cheeses we use are handmade and British, and fruit & veg is supplied by Arthur David - A family business established in 1962 and remains in the "David" family today.