

BOULTERS

SUNDAY MENU

Warm Mini Bloomer & Garlic Butter 3.25

Campagnola Olives 3.00

Deli Board – Venison & Pheasant Terrine, Home-cured Beetroot Gravadlax, Crispy Camembert Wedges & Chutney, Tomato & Red Pepper Houmous, Toasted Bloomer, 15.50

STARTERS

Winter Soup – Butternut Squash, Toasted Seeds & Croutons 5.75

Home-cured Beetroot Gravadlax, Whisky & Honey Cream, Toasted Hazelnuts 8.25

Venison & Pheasant Terrine, Plum & Ginger Chutney, Toast 7.50

Garlic & Rosemary-studded Baked Camembert, Crusty Bread 7.50

Butternut Squash Carnaroli Risotto, & Toasted Pumpkin Seeds 7.25 / 13.50

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Carrots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef 15.50

Jimmy Butler's Free-range Leg of Pork & Crackling 15.00

Winter Vegetable Wellington 13.50

MAKE THE MOST OF YOUR ROAST

Free-range Pork & Sage Stuffing 3.50

Cauliflower Cheese 3.75 Braised Red Cabbage 3.50

MAINS

Smoked Haddock Fishcake, Spinach, Poached Egg & Curried Cream 14.50

Moroccan Vegetable & Chickpea Tagine, Butternut squash, Flat Bread 14.75

Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75

14 Hour Braised Beef & Ale Pie, Mash, Greens & Gravy 14.50

Beer Battered Fish & Chips, Tartare Sauce & Mushy Peas 14.25

Berkshire Steak Burger, Cheddar Cheese, Bacon, Burger Relish, Slaw & Chips 15.25

PUDDINGS

Apple Tarte Tatin, Apple Purée, Jude's Raspberry Sorbet 7.00

St Clements Cheesecake 6.25

Christmas Pudding Tart, Chantilly Cream 6.75

Sticky Toffee Pudding, Toffee Sauce & Clotted Cream 6.25

Dark Chocolate Tart, Candied Fruit, Almonds & Honeycomb 6.50

Jude's Free-range Ice Creams & Sorbets 5.75

(Vanilla, Chocolate, Salted Caramel or Strawberry. Blackcurrant or Raspberry Sorbet)

British Farmhouse Cheeses, Grapes, Crackers & Bread 7.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.