

{HOT BEVERAGE}

LOOSE LEAF TEA

'JEEVES & JERICHO'

English Breakfast / Earl Grey /
Green / Mojito Mint / Red Berry Burst
Lemon & Ginger

£2,30

'DARVILLES OF WINDSOR' SPECIALITY TEA BLENDS

Camomile / Darjeeling

£2,30

AWARD WINNING COFFEE BLEND

ESPRESSO / DOUBLE

£2,25 / 3,25

AMERICANO / CAPPUCINO

£2,50

CAFE LATTE

£2,50

Soya Milk is Available On Request

COFFEE SYRUPS

Choose From Hazelnut, Gingerbread,
Caramel Or Vanilla

CAFE MOCHA / HOT CHOCOLATE

With Marshmallows & Cream

£3,50

LIQUEUR COFFEES AVAILABLE

Please Ask For Our Selection

3,50

Painting Dog

{FATHERS DAY}

Sunday 19th June

Choose 2 or 3 Courses

£17,50 / 22,50

{ STARTERS }

PORCINI CREAM MUSHROOMS
Sautéd Button Mushrooms, Tarragon,
Truffle Oil, Grilled Rosemary Focaccia

SOUP OF THE DAY
Served With Crusty Bread

CHICKEN LIVER PATE
Red Onion Jam & Ciabatta Crostini

CHORIZO & GRUYERE CROQUETTES
Sun Blushed Tomato Tapenade

CRISPY CHICKEN WINGS
Homemade Coleslaw

MOULES MARINERE
Crusty Bread

SMOKED HAM HOCK TERRINE
Home Made Piccalilli, Mixed Leaf Salad

CHICKEN CAESAR SALAD
Caesar Dressing, Anchovies,
Crispy Bacon & Brioche Croutons
(Veggie option available)

{ ROASTS }

ROAST RUMP OF CHESHIRE BEEF

HALF ROASTED CHICKEN

ROAST LOIN OF PORK
Crackling & Apple Sauce

**RED PEPPER & GOATS CHEESE
WELLINGTON**
Creamy Mushroom Sauce

All Roasts Are Served with Roasted Potatoes, Seasonal
Vegetables, Homemade Yorkshire pudding
& Rich Red Wine Gravy

**Add Dauphinoise Potatoes
Or Cauliflower Cheese £3**

{ MAINS }

BEER BATTERED FISH & CHIPS
Crushed Peas, Tartare Sauce & Chunky Chips

BUTTERFLIED WHOLE SEABASS
Grilled with Brown Shrimp Butter, Smashed
Baby Potatoes & Chive Sour Cream

HARISSA BAKED EGGS & FETA
Rich Tomato Ragu, Coriander, Harissa Yogurt,
Griddled Flatbread

DRY AGED SIRLOIN
Served with Chunky Chips or French Fries
& Gremolata Dressing (£5 Supplement)

P*DOG CHEESEBURGER
Mature Cheddar, Smoked Bacon,
Sautéd Onions, Club Sauce, Dill Pickle,
Homemade French Fries

CRISPY PORK BELLY
Butternut Squash Puree, Red Kale &
Fondant Potato

SLOW COOKED LAMB SHANK
Champ Mash, Roasted Root Vegetables,
Rosemary Jus

PAN FRIED COD FILLET
Chorizo & Mixed Bean Cassoulet, Wilted
Spring Onion, Parsnip Crisps, Gremolata

PEA & MINT RISSOTO
Poached Duck Egg, Parmesan Tuile

{ DESSERTS }

LEMON POSSET
Blueberry Compote, Home- Made
Shortbread Biscuit

**WHITE CHOCOLATE & RASPBERRY
CHEESECAKE**
Raspberry Sorbet

STICKY TOFFEE PUDDING
Butterscotch Sauce, Clotted Cream Ice Cream

ETON MESS
Mixed Berries, Meringue & Whipped Cream

