

≈ £15.50pp FOR 2 COURSES ≈

Homemade seasonal soup of the day (v)

Laverstoke English mozzarella, tomato and rosemary 'fire bread'

Popcorn coated chicken

Cumberland sausages and creamy mashed potato

Mixed garden vegetable skewer (v)

*served with crispy toast, pickled cucumber, tomato and onion relish*

Lemon and thyme grilled chicken

*slow roasted chicken legs stuffed with marinated chicken breast  
and served with rock salt and rosemary potatoes*

≈ £20.00pp FOR 2 COURSES ≈

Homemade seasonal soup of the day (v)

Mixed garden vegetable skewer (v)

*served with crispy toast, pickled cucumber, tomato and onion relish*

Smoked baby back ribs in a BBQ cider glaze

Classic Bumpkin burger

*served in a soft white bap with lettuce, mayonnaise, tomato, sliced onion,  
tomato relish and skin-on chips*

Chargrilled chicken skewer with rosemary and lemon

*served with crispy toast, pickled cucumber, grapefruit and orange*

Goat's cheese and beetroot salad (v)

*with roast fennel, tomato and cox apple and a beetroot dressing*

FOR ALL SET MENU OPTIONS

ADD A DESSERT FOR £5.95pp :

Iced dark chocolate and honeycombe slices

*with fresh strawberries, served with a yoghurt dressing*

Fresh grilled English strawberries

*with a yoghurt dip and marshmallows dusted with raspberry sherbet*

*(Fresh strawberries also available)*

Blood orange and Pimm's jelly with vanilla cream

Baked lemon custard with meringue butterfly kisses

OR BRITISH CHEESES FOR £5.95pp :

A selection of 2 award winning British cheeses

*served with oatcakes and chutney*

≈ £22.50pp FOR 2 COURSES ≈

(including bread for the table)

Selection of Bumpkin bread (v)

*English apple balsamic vinegar, celery salt and hempseed oil*

Summer baby vegetables lightly fried in a sparkling water batter (v)

*served with a tomato relish*

Popcorn coated chicken

Skewered garlic prawns with grilled lemon

*with crispy toast, pickled cucumber, orange, grapefruit and prawn sauce*

Served with rosemary and rock salt potatoes:

Chargrilled cod or Loch Duart Salmon

*with a heritage tomato, beetroot and fennel salad served with a light tomato dressing*

Smoked baby back ribs in a BBQ cider glaze

*served with crispy pork belly*

Summer pea, broad bean, asparagus and fine bean salad (v)

*with Morn Dew cheese served with a light tomato dressing*

225g rump steak

*served with peppery watercress, breaded bone marrow, roasted heritage tomato,  
béarnaise sauce and skin-on chips (£5 supplement)*

≈ £35.00pp BANQUET ≈

(sharing min of 6 guests pre-ordered)

Laverstoke English mozzarella, tomato and rosemary  
'fire bread' for the table

Ploughman's platter

*Slice of pork 'gala' pie, Montgomery Cheddar cheese, artisan bread,  
prune and walnut wheel, assorted pickles and sweet piccalilli*

Lemon and thyme grilled chicken

*slow roasted chicken legs stuffed with marinated chicken breast*

Smoked baby back ribs in a BBQ cider glaze

Mixed garden vegetable skewer (v)

*served with crispy toast, pickled cucumber, tomato and onion relish*

Select 3 sides for the table :

*Skin-on chips, creamy mash, mixed garden salad,  
buttered peas and beans, Bertha's rosemary and rock salt potatoes*

(v) Vegetarian dishes

*Our kitchen prepares food that contains nuts.*

*We cannot guarantee a product has not come into contact with nuts or nut oil, so please ask your server just to be sure.  
An optional 12.5% service charge has been added to your bill. Prices include VAT at the current rate.*