



Starters

Crispy squid served with romesco sauce, red chilli, capers and coriander 10.50

Chicken liver parfait served with crispy chicken skin, apple & cider chutney and toasted brioche 8.95

Pan seared pigeon breast, pumpkin & swede purée, charred chicory, mulled wine jus, beetroot crisps 10.95

Crispy brie with wild cranberry & bitter leaves (v) 7.50

Chestnut mushrooms on toast with spinach & truffle (pb) (v) 8.50

Soup of the day - please ask your server for today's choice and allergens bread & butter 6.95



Mains

Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon 18.50

Add on chip shop curry sauce (v) 2.50

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.50

Add on

Smashed avocado (pb) (v) 2.00 • Streaky bacon 2.50

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Steak, London pride & mushroom pie served with confit garlic mash potato, savoy cabbage, maple roasted carrot & red wine gravy 17.50

Mashed potato (v)

Triple-cooked chips (pb) (v)

Venison sausages with creamed potato, braised red cabbage & jus 17.50

Chicken, leek & oyster mushroom hot pot with cavolo nero

Chalk Stream trout 22.00

Salmon supreme 22.00

Sides choice

Heritage tomato & garlic salad (pb) (v) • Garlic butter, rocket & fries (v)

Braised lamb faggots with creamy mash, braised red cabbage & a lamb jus 24.00

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) 15.50

Beef shin lasagne served with heritage tomato & garlic salad 18.95

Tagliatelle with rabbit, mushrooms, grain mustard, peas & Parmesan 17.95

8oz Sirloin steak, thyme roasted plum tomato, flat mushroom, London Pride braised shallot 29.95

Your Choice Of Potato - One Included

Add on triple-cooked chips (pb) (v) • Roasted herby new potatoes (pb) (v)

Your Choice Of Sauce - One Included

Peppercorn sauce • Garlic butter (v)

Greek salad - feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended oliva oil dressing (v) 13.95

Add on

Add on chicken breast 4.00 • Grilled halloumi (v) (v) 3.00 • Griddled prawns 4.00

Juan Luongo Head Chef



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. (v) vegetarian (pb) plant based.

Adults need around 2000 Kcal per day

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Indian salad with quinoa, tomatoes, broad beans, chickpeas, peppers and pumpkin seeds (pb) (v) 14.50

Add ons

Add on chicken breast 4.00 • Griddled prawns 4.00 • Grilled halloumi (v) (v) 3.00

Sides

Beer battered onion rings (pb) (v) 4.00

Roasted herby new potatoes (pb) (v) 4.50

Triple-cooked chips (pb) (v) 4.95

Pigs in blankets 5.50

Chilli broccoli & sea salt (pb) (v) 5.50

Puddings

Warm chocolate brownie with vanilla ice cream (v) 8.50

Sticky toffee pudding with salted caramel ice cream (v) 7.95

Dark chocolate & London pride sponge pudding with chocolate & malt sauce & vanilla ice cream (v) 8.50

Bailey's tiramisu 7.95

Lemon posset with hedgerow berries, clotted cream shortbread & verbena (v) 8.00

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50 •

Coconut (pb) (v) 2.50

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