



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

Sunday Roast

Roast corn fed chicken supreme with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 19.50

Lamb shoulder with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 25.50

Pork belly porchetta with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 18.95

Sirloin of beef with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 21.00

Squash & feta pithivier with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash & gravy (pb) (v) 18.50



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

Mashed potato (v)

Triple-cooked chips (pb) (v)

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

Chalk Stream trout 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

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

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

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

Add ons

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

www.batandballclanfield.co.uk



Sides

Gratinated cauliflower cheese (v) 5.50

Roast potatoes & gravy (pb) (v) 5.50

Sticky sausages & bacon bits 5.00

Pigs in blankets stuffing 5.00

Beer battered onion rings (pb) (v) 4.00

Triple-cooked chips (pb) (v) 4.95

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

Sunday Roast Add ons

Roast potatoes (pb) (v) 2.00

Extra Yorkshire pudding (v) 2.00

Extra red wine gravy

Vegetarian gravy (pb) (v)

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

Apple & plum brown sugar crumble with custard or ice cream (pb) (v) 8.50

Served with a choice of ice cream or custard

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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