SUNDAY LUNCH

STARTERS

Warm Table Bread, garlic & salted butter, artisan tiger cheese loaf, balsamic olive oil (V) 6.50

Farmhouse Country Soup, artisan seeded roll, salted butter - please see our daily chef's specials (V/*) 5.50

Grilled Asparagus, wild garlic & cannellini houmous, balsamic onions & crushed hazelnuts (VG/*) 7.75

Crispy Salt & Pepper Fried Squid, Asian inspired sesame, pepper salad, sweet chilli & lime dipping sauce 7.95

Classic Moules Marinière, white wine, shallot, garlic, parsley cream, dunking bread 8.25

Smoked Ham Hock & Cheddar Croquettes, garlic mayonnaise 7.45

Rosemary & Garlic Studded Baked Camembert to Share, red onion marmalade, warm tearing brioche 14.95

Signature Sharing Board, red pepper & rose harissa houmous, grilled marinated vegetables, stuffed cherry peppers, parma ham, chorizo, aged British cheddar, grilled sourdough 18.95

ROASTS

All our roasts come served family-style served with, duck fat roasted potatoes, maple glazed rainbow root vegetables & cabbage, leeks & peas.

Roast of the Day
Please check our blackboard or ask your server for today's special

Dry Aged Native Breed Roasted Sirloin of Beef, Yorkshire pudding, traditional gravy 17.95

Roasted Frenched Chicken Supreme, with thyme bread sauce, sage & shallot stuffing, traditional gravy 16.95

Vegan Mushroom & Cashew Wellington, steamed new potatoes, veggie gravy 14.95

Whole Roasted Chicken For Two, served family-style for you to carve at the table, thyme bread sauce, sage & shallot stuffing, pigs in blankets, traditional gravy 34.95

MAINS

Pan-Fried Sea Bream, steamed spinach, samphire, new season potatoes, light saffron, mussel broth 14.95

King Prawn & Chorizo Linguine, chilli, lemon, garlic, olive oil, coriander 15.95

Garden Salad, carrot, avocado, vegan feta, candied pecans, spinach, quinoa, strawberries & lime dressing (VG/*) 9.95
Add chicken 4.00

Pea & Asparagus Risotto, lemon, white truffle oil (VG available) 12.95
Add poached egg 1.00

BURGERS

Served with gem lettuce, beef tomato, Brakspear butter beer onions, farmhouse bun, skin-on seasoned fries
Gluten-free buns available | Add bacon 1.00 | Add cheese 1.00 | Add smokey braised brisket 4.00

Dry Aged Double Rib Cap Burger 14.75

Moving Mountains Vegan Burger (VG) 13.95
Served with gem lettuce, beef tomato, red onions farmhouse bun, skin-on seasoned fries

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen-free. V - vegetarian VG - Vegan * Non Gluten Containing ingredients.

SOURDOUGH PIZZAS

Fancy Adding Extra Toppings?

Olives | Red Onions | Semi Dried Tomato | Portobello Mushrooms | Spinach | Red Pepper | Extra Mozzarella | All 1.50
Salami | Pepperoni | Prosciutto | Chorizo | All 2.00

Ortalano, roasted aubergine, courgette, sun-dried tomato, goat's cheese 13.50

Diavolo, pepperoni, nduja sausage, crushed chilli flakes, jalapeños 13.95

Margherita, Italian tomato sauce, buffalo mozzarella, fresh basil (V) 9.95

Parma, prosciuttio, rocket, shaved parmasan, balsamic 14.25

Neopolitana, anchovies, capers, olives, fior di latte mozzerella 12.95

SIDES

Traditional Cut Chips 3.50 | Skin-On Seasoned Fries 3.50
Add truffle & Parmesan 1.50

Mixed Pea Fricasse, sugar snaps, mangetout, lemon chilli butter 4.50

Brakspear Beer-Battered Homestyle Onion Rings 4.00
Add crispy bacon & cheese drip 1.75

Heritage Tomato & Mozzarella, pickled shallot & balsamic 4.00

Handcut Halloumi Chips, jalapeño ketchup (V) 7.25

DESSERTS

Signature Day & Night Chocolate Brownie, hot fudge sauce, honeycomb ice cream 6.50

Sticky Toffee Pudding, glazed bananas, butterscotch sauce, Brakspear beer ice cream 6.50

Strawberry Semifreddo, biscuit base, raspberry gel, rum & lime sorbet (VG) 6.50

Signature Summer Berry & Apple Crumble to Share, honeycomb top, vanilla seed ice cream, Baileys custard 12.95
Also available for one with custard or ice cream 7.00

Ice Cream Union Ice Cream & Sorbet
Two scoops 4.50 | Three scoops 6.00
Ask your server for today's flavours

HONEYCOMB HOUSES

OUR HOUSE, YOUR HOME

Here at Honeycomb Houses, we are more than a collection of pubs and inns;
we are a family with people at its heart.
Our philosophy is simple. It's our House, Your Home.
We treat our colleagues like family, guests as friends & the pubs like homes.

Like this home? Why not explore the other 12 houses in the Honeycomb House family?
Scan the QR Code with the camera on your phone.