

BAR MENU

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen. Please ask a member of staff if you have any questions about dietaries or allergens.

HOMEMADE PORK & THYME SAUSAGE ROLLS £3.50
G(wheat)

HOMEMADE VEGAN SAUSAGE & ONION ROLL £3.50
Vg, G(wheat)

TOMATO, MOZZARELLA & PESTO PANINI £5.95
G(wheat), Mk, N(pine nuts), V

**HONEY GLAZED HAM, SMOKED APPLEWOOD
& DIJON MUSTARD PANINI** £5.95
G(wheat), Mk, M

T O S H A R E

A SELECTION OF CONTINENTAL MEATS £15.95
With olives, sundried tomato & artichoke *G(wheat), Mk*

A SELECTION OF BRITISH CHEESES £15.95
With onion chutney *G(wheat), Mk, V*

BAKED CAMEMBERT £15.95
With cranberry sauce & onion chutney *G(wheat), Mk, V*

All sharing plates are served with homemade bread.

S I D E S

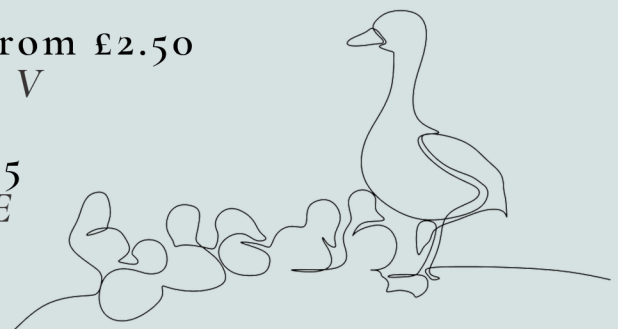
BUCKET OF CHIPS £4.25
With ketchup & mayo *E, M, V*

BOWL OF GREEN SALAD £4.95
Vg

C A K E S

HOMEMADE CAKES from £2.50
G(wheat), Mk, E, V

MUFFINS £1.95
G(wheat), Mk, E



V Vegetarian, Vg Vegan

ALLERGENS: P peanut, N nuts, Mk milk, G gluten,

E eggs, F fish, S sulphates, C celery, M mustard, So soya, Ss sesame,

Cr crustaceans, L lupin, Mol molluscs, A alcohol.