

PINOCCHIO

15 November - 5 January

Our menus are inspired by our beautiful setting in rural Berkshire, using locally sourced seasonal produce, freshly homemade in our kitchen

SOUP

ROASTED BUTTERNUT SQUASH & APPLE

Served with homemade roll & butter
G(wheat), V, Vg alternative available

£7

PANINIS

TURKEY, BRIE & CRANBERRY

G(wheat), Mk

£8.50

TOMATO, MOZZARELLA & PESTO

G(wheat), Mk, N(pine nuts), Vg

£8.50

HONEY GLAZED HAM, SMOKED
APPLEWOOD & DIJON MUSTARD

G(wheat), Mk, M

£8.50

Gluten free bread is available

SANDWICHES

Served with salad garnish & parsnip
crisps

GASTRO STYLE CHUNKY COD
FINGERS ON MULTIGRAIN BREAD

With a pot of tatar sauce

G(wheat), F, E, Mk

£10

FALAFEL, ROCKET & HUMMUS
BAGUETTE

GF, Vg

£10

Add chips to your panini or sandwich
for £1.50

SHARING PLATTERS

Served with homemade bread, relish &
garnish *G(wheat)*

CONTINENTAL MEAT PLATTER

£15.95

BRITISH CHEESE PLATTER

Mk, C, V

£15.95

FRENCH CAMEMBERT WITH
CRANBERRY SAUCE

Mk, V

£15.95

V Vegetarian, Vg Vegan, GF Gluten free

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.

HOT DISHES

FESTIVE TURKEY ROULADE WITH
CRANBERRIES & CHESTNUT
STUFFING

With roast potatoes & seasonal
vegetables, *N(chestnuts)*

£16

CREAMY GARLIC & TIGER PRAWN
LINGUINE

White wine & cream sauce, drizzled
with chili oil & parmesan shavings,
with garlic bread

Mk, G(wheat), E, Cr, A

£15

STUFFED PORTOBELLO
MUSHROOM

With truffle infused quinoa, roast
potatoes & seasonal vegetables *Vg*

£14

BURGERS

In a brioche bun served with chips and
salad garnish *G(wheat)*

6OZ ABERDEEN ANGUS BEEF

Add cheddar cheese for £1.00

Mk, E, M

£13.50

THREE BEAN & MOZZARELLA

Vg

£14.45

SIDES

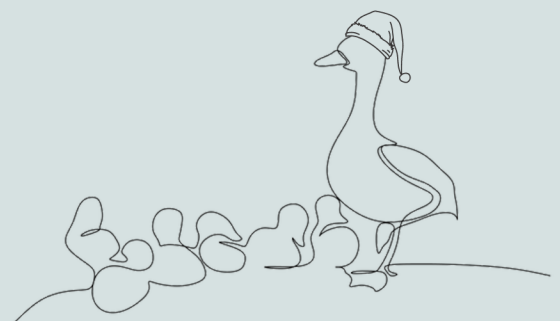
GREEN SALAD *Vg, M*

£4.95

BUCKET OF CHIPS

With mayo & ketchup *E, M, Vg*
alternative available

£4.25



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CHILDREN'S MENU

MEATBALL ON PENNE PASTA
With a tomato & basil sauce
Gf

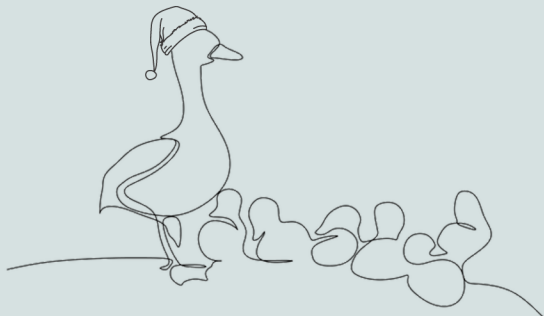
MARGARITA PIZZA
With salad garnish
V, G(wheat), Mk

CHUNKY COD FINGERS
With chips, peas & tartare sauce
G(wheat), E, F

CHILDREN'S DESSERTS

BROWNIE SUNDAE
With vanilla ice cream & chocolate
sauce
V, Gf, Mk, Vg alternative available £4.50

VANILLA ICE CREAM
With chocolate or strawberry sauce
V, Mk, Vg alternative available £3.50



FANCY SOMETHING LATER?

Pre-order your interval drinks and
snacks by scanning the QR code, or
ordering at the bar.



And just like magic, your drinks &
snacks will be waiting for you at the
bar come the interval.

V Vegetarian, Vg Vegan, GF Gluten Free

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.

DESSERTS

SPICED PLUM PUFF PASTRY
CROWN
With a Christmas pudding ice cream
V, G(wheat), Mk, A, Vg alternative available £8

CHOCOLATE BROWNIE & CHERRY
TRIFLE
V, GF, Mk, E, £8

LEMON & RASPBERRY PANNA
COTTA
V, GF, Mk £8

FRESH FRUIT SALAD
With raspberry coulis *Vg* £8

ENGLISH CHEESE SLATE
A selection of Somerset brie, mature
cheddar and Somerset applewood
served with oatcakes & onion
chutney
V, Mk, C £8.50

CAKES & DRINKS

SCONE, JAM & CLOTTED CREAM
V, G(wheat), Mk £4

MUFFINS
V, G(wheat), Mk £2

MINCE PIES
V, G(wheat) £1.50

BROWNIE
Vg, GF £3.50

MULLED WINE 175ML
A £5.50

HOT CHOCOLATE WITH CREAM &
MARSHMALLOWS
Mk £4.50

BAILEYS HOT CHOCOLATE 50ML
V, A, Mk £7.50

LIQUEUR COFFEE 25ML
V, A, Mk £7.50