



The Baskerville
Sunday Lunch 16th August 2020

To start

Tomato, burrata, toasted seeds, herb and caper salad (v)

Cured meats, hot house pickles and St Martins sourdough

Octopus and tomato salad (g)

To follow

Galloway beef sirloin, cauliflower cheese, roasted potatoes and seasonal veg

Orchard reared pork, hickory smoked, crackling, cauliflower cheese, roasted potatoes,
seasonal veg and apple sauce

Loddon beer battered cod, crunchy chips, crushed pea & mint, tartare sauce

Nut Roast, cauliflower cheese, roasted potatoes and seasonal veg (v)

To finish

English strawberries and cream

Affogato

A plate of Gorvett & Stone chocolates

Banana cake with baked figs and vanilla ice cream

Cheese plate, Barkham Blue, Brie de Meaux and Butlers Secret (special reserve), hot house
pickles, quince, celery, water biscuits (supplement £4.00)

2 courses £23.95 (£22.00 with Nut Roast main)

3 courses £29.75 (£27.55 with Nut Roast main)

Little portions for little people are also available - 2 courses £14.00 (includes ice cream
as an additional dessert to choose from)

For allergen information please ask a member of our team
For parties of 8 or more there is an optional 10% service charge
Freshly prepared dishes using great produce

