The Duke of Cambridge

Starters

Soup of the day with fresh bread £5

Slow roasted pork & apricot terrine with rustic toast & gooseberry chutney £6.25

Smoked trout with rye bread, horseradish cream and watercress £6.95

Pan seared curried scallops on a pea puree with Secrett's watercress £9.60

Tilford free range poached egg with char-grilled asparagus & hollandaise sauce £7.50

Greek salad of feta, olives & cucumber with roast peppers, fresh spinach, Secrett's watercress & a fresh mint vinaigrette s. £5.95 / m. £10.50

Deli boards

As a main or shared starter

Mezze – Marinated Mediterranean vegetables, stuffed vine leaves, houmous, tzatziki, olives & olive bread sticks £11.95

Seafood platter – Smoked trout pate, king prawns, smoked salmon, chopped egg & watercress salad, olives & rye bread £16.50

Charcuterie – Chicken & thyme pate, Venison carpaccio, Parma ham, char-grilled chorizo, olives & raisin & nut bread sticks £17

Cheese – Whole baked camembert infused with honey & rosemary served with crudités & olive bread sticks £15

Mains

Prime English beef burger with grilled Emmental cheese, homemade tomato relish & fries £10.95 Add bacon for £1.50

Chef's homemade fishcake on Secrett's watercress with buttered char-grilled asparagus & a caper dressing £12.25

Meadow End Farm pork & apricot sausages with mashed potato & a red onion gravy £11.25

Chef's fish & chips - Ale battered catch of the day with mushy peas, homemade tartar sauce & chunky chips (please see special board for today's choice)

Prime English rump steak with a Stilton & mushroom sauce, char grilled tomato & chunky chips £15.95

Baked goat's cheese, vine tomato & red onion tartlet with a lemon & crème fraiche Waldorf salad £10.50

Ballotine of chicken stuffed with sundried tomato, basil & feta mousse with a Mediterranean

couscous & citrus dressing £13.95

Daily Specials

Please see the blackboards for today's selection of fresh fish & seasonal specials.

All dishes are subject to availability

Sides - £3.25

Olives Bread board with olive oil & balsamic vinegar Garlic bread Chunky Chips Fries Baby Leaf Salad Fresh Vegetables

All our dishes are home made using the best local, seasonal produce available. Much of the lamb & pork that features in our menu & specials comes from Meadow End Farm in Tilford. The farmer, Bill Bowyer, rears his animals with great care & passion. This is reflected in the excellent quality & flavour of his meat. He also produces his own range of Sausages.... Well worth a try! (also available

from the village shop)

An optional 10% service charge will be added to parties of 8 or more

Fresh - Local - Seasonal

Puddings – All Homemade

Homemade baked banoffee cheesecake with whipped cream & toffee sauce £6.00
Chef's seasonal fruit crumble served with custard or vanilla ice cream £5.95
Nutty chocolate brownie with 'Meadow Cottage' pistachio & almond ice cream £5.75
Sticky toffee pudding with toffee sauce & double cream £5.75
Selected British cheeses with real ale chutney and wafer biscuits £7.75
Why not add a glass of port to enjoy with your cheese

Ice Creams from Meadow Cottage Farm, Churt

A family run farm, which uses the milk from its pedigree Jersey cows to produce the award winning "Meadow Cottage" farmhouse ice cream. Please note all of these ice creams are made using un-pasteurised cream Ice creams - Chocolate, vanilla, strawberry, mint chocolate, vanilla and stem ginger, pistachio and almond, honeycomb, Jamaican rum & raisin.

Sorbets – Mango or Raspberry (v) 2 scoops of your choice for £3.50 or 3 scoops for £5.00

Hand-made chocolate truffles

A selection of white, dark and milk chocolate truffles

Five - £4.00 Ten - £7.75

Teas and Coffees

Espresso	£2.10	Double Espresso	£2.50
Americano	£2.50	Hot Chocolate	£2.85
Latte	£2.85	Moccachino	£2.85
Cappuccino	£2.75	Irish or Liquor Coffee	£4.20
Teas – English breakfast	, Earl grey, Camomile,	Peppermint, Fresh Mint or	
Green	£2.50		

Children's Menu

Tilford's Meadow End Farm pork and herb chipolatas with gravy
4oz prime English beef burger topped with grilled cheddar
Homemade breaded chicken goujons
Chef's fish & chips

£5.75

2 scoops of Meadow Cottage Farm ice cream or sorbet

£3.25

Smarties lolly
Calipo orange or tropical strawberry ice lolly
Sticky toffee pudding with toffee sauce & double cream
Chocolate brownie served with pistachio & almond ice cream

£2.20

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Fresh - Local - Seasonal

^{*}All the above are served with a choice of fries, mash or new potatoes & peas or vegetables*

Cheesy tomato pasta bake with garlic ciabatta