



Sample Sunday Feast Menu

This menu is always changing as we use the very best locally sourced ingredients of the season.

Starters

Begin your feast with our selection of buffet dishes created with locally sourced and seasonal ingredients

Sunday Main Courses

Duo of roast beef - Barracks Farm sirloin of beef, slow roast short rib

Hillhouse Farm Roast Pork Belly

Roast Cotswold White chicken - Roasted breast and thigh

Tempted by it all? - A combination of each of our three roast meats

roast beef - roast pork - roast chicken

Roasted seabream with brown chicken jus, caper and lemon sauce

Hillfield plant-based Wellington

Served family style, with duck fat roast potatoes, carrot & swede mash,

Hispi cabbage, cauliflower cheese, Yorkshire pudding and gravy

Puddings

Indulge yourself in our handcrafted seasonal desserts from the buffet, freshly created by our pastry chefs

Enjoy our self-service tea and coffee station featuring freshly brewed 100% Arabica coffee, a perfect blend for a delightful Sunday

Three-course Sunday Lunch 65.0

Celebration Sunday Lunch 78.5

3 course lunch with a sparkling glass of Ridgeview Brut (125ml)

Young Farmer's Sunday Lunch 32.5

Surrey cheese selection 19.0

Speciality coffee and sweet treats 6

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.