

SUNDAY MENU

NIBBLES

Selection of breads, butter, olive oil & balsamic Bowl of mixed olives, supplied by Fructa

TCW TAPAS Marinated artichoke; feta stuffed baby red peppers; rice stuffed vine leaves; Borrentana onions in balsamic vinegar; chicken goujons; salmon puffs 3.50 each or 4 for 12.00

STARTERS

Homemade soup of the day (v, gf), with roll or GF bread 5.95

Cornish 'hot smoked' mackerel salad, horseraddish dressing 6.95

Creamy feta & pesto dip, pitta bread or GF crackers (v) 6.95

Berkshire reared ham hock terrine, toast or GF toast, TCW salad 7.95

Nachos; tortilla chips, salsa, guacamole, sour cream & jalapenos (optional) 6.00

ROASTS & MAINS

Choose from loin of pork*, sirloin of beef* or lamb* (cooked pink) 13.95

All served with homemade yorkies, roasties, seasonal veg, cauliflower cheese, gravy

Roast in a roll: pork, beef or lamb in a baguette with apple horseradish or mint sauce & gravy on the side 8.95

Pan fried fillet of sea bass, pea & potato salad (vg) 14.95

Falafal burger, chips, onion rings, TCW coleslaw (vg) 13.50

Classic Caesar: romaine, croutons, parmesan shavings, anchovies (optional) 7.95

Add for 3.00: chicken

Mediterranean spaghetti, pea pesto (vg) poached egg & parmesan shavings (v) 12.50

*Scampi & chips, crushed minted peas, homemade tartare sauce 13.50

*HE&C, cold sliced homecooked Berkshire ham, free-range eggs, chips (qf) 13.50

SIDES all 3.50

New pots/seasonal veg/mixed green leaf salad/TCW slaw potato & pea salad/chips/sweet potato fries

JUST FOR KIDS 6.95

Chicken goujons, chips, peas Scampi, chips, peas

Kids roast; all the trimmings just a little bit smaller

If you have any food or drink allergy or intolerance and would like to know more about any allergenic ingredients in our food or products, please speak to a member of our staff before placing your order.