



FARMHOUSE
KITCHEN

Easter SUNDAY LUNCH MENU



Farmhouse Kitchen Soup 6.00
artisan bread & butter (VE)

Breaded Brie Bites 7.00
chilli jam (V)

Charred Focaccia 6.50
sun-blushed tomato pesto (VE)

Onion Bhaji 6.50
mango chutney & mint yoghurt (VE)

Red Pepper Hummus 6.50
wood fired flatbread (V)

Crispy Pork Belly Bites 8.00
spiced apple chutney & crackling

Tempura Prawns 8.00
crab mayonnaise & cucumber salad

Chicken Liver Parfait 7.00
toasted brioche, country chutney & watercress



Roast Rump of Beef & Yorkshire Pudding £19.95

Garlic & Rosemary Infused Roast Leg of Lamb £19.95

Roast Pork Loin with Crispy Crackling £18.50

Roast Chicken Breast & Stuffing £18.50

Butternut Squash & Sweet Potato Wellington (v) £16.50

All served with roast potatoes, roast parsnips, carrots, seasonal greens & gravy.

Mixed Meat Shareer Board for 4 people with all the trimmings £89.95

Choose 3 meats above, served with duck fat roasted potatoes, roasted parsnips, carrots, seasonal greens & roast gravy - Plus 4 more sides of your choice

EXTRA SIDES £3.95

Cauliflower cheese | Creamy mash | Seasonal greens | Braised red cabbage | Yorkshire Puddings £1

Kids
Mini Sunday
Roast
£9.95

Desserts

Farmhouse Heavenly Slice 6.50
nutella, banana, biscoff, marshmallow & chocolate sauce on a fresh pizza dough base

Ice Cream Sundae 5.50
salted caramel & vanilla Ice cream, honeycomb, chocolate brownie, toffee sauce & cream

Raspberry Apple Crumble Tart 5.50
cinnamon ice cream or vanilla custard

Baked Vanilla Cheesecake 7.50
strawberry compote & sugared doughnut

Sticky Toffee Pudding 7.50
toffee sauce & vanilla ice cream

Farmhouse Cheese Board 12.50
selection of British cheeses, house chutney, artisan crackers & frozen grapes

Classic Crème Brûlée 7.50
sablé biscuit

Chocolate Fondant 6.50
raspberries & honeycomb ice cream (GF)

Giant Goey Cookie 6.50
ice cream, chocolate sauce & cream

We regret we cannot guarantee our food products are totally allergen free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a member of staff & ask to see our allergen book detailing all the ingredients we use in our dishes. If you are in doubt, please select another dish from our menu.

V=Vegetarian VE=Vegan GF=Gluten Free

Gluten Free & Vegan Options Available
Please speak to your server for more information

www.horsleylodgeestate.co.uk

Members Get 10% off Menu Prices