

# SUNDAY MENU



## STARTERS

### Cured mackerel 10

Burrata cheese, grapefruit and horseradish

### Galician octopus 11

Iberico ham, black rice on squid ink aioli and smoked almond

### Chef's patch salad 8

Texture of seasonal vegetables and hazelnut dressing

### Tunworth cheese crispy ravioli 9

Grilled Treviso radicchio, autumn salad and pickled walnut gel

### Wild boar terrine 11

Pumpkin chutney, homemade prune brioche bun and watercress

## MAINS

### C&B Gnocchi 20

Pork rib ragout, hand-picked crab and radishes

### Pan fried stone bass 24

Mussel, crispy polenta, Jerusalem artichoke and grapes

### Seafood stracci 22

Pan fried seafood, sundried tomato and preserved lemon

### Mushroom risotto 14

Seasonal mushroom, chestnut and salsa verde

## SUNDAY ROASTS

### Roasted sirloin of Berkshire dry-aged beef 21

Yorkshire pudding, roast potatoes, roasted root vegetables, jus

### Roasted chicken 16

sage & apricot stuffing, roasted potatoes, roasted root vegetables, jus

### Crispy pork belly 17

apple & black pudding fritter, roasted potatoes, roasted root vegetables, jus

### Spiced nut roast 15

butternut squash center, roasted potatoes, roasted root vegetables, cheese sauce

## SIDES

Cauliflower cheese | Seasonal Vegetables | Mixed Leaf Salad | Hand-cut chips |

Fries | New Potatoes 3.5

Our produce, wherever possible is sourced from Local Estates, Farms & Growers close to The Crab & Boar, working with the seasons, Our Head Chef Vincenzo and his team create, bake & produce everything from nothing Due to food being cooked to order, there may be a short wait during busy periods. The menu is subject to daily change.

We add a suggested 10% gratuity to your bill; if the service wasn't up to scratch, don't pay for it.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.