



SUNDAY LUNCH AT THE PEAT SPADE 12pm – 6pm

BAR SNACKS, STARTERS & SHARING BOARDS

Crispy squid, aioli £6

Pigs in blanket £5

Bread selection with olives & oils £5

Venison & black pudding scotch egg, piccalilli £5.50

Old Winchester & ale rarebit £4.50

Hummus, olives, garlic flatbread £5

Roasted pumpkin soup, toasted seeds, sage £6

Grain & seed salad; roasted squash, avocado, pomegranate, orange, fennel, tahini dressing £7.50 / £12

Rillettes of salmon, capers, beets, crème fraiche, crostini £9

Chicken liver parfait, pickled pear, toasted brioche £8

Truffled mushroom croquettes, carrot puree £7.50

Rosemary & garlic baked camembert, fig relish, crusty bread £15

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables, and gravy

Rib of Beef £18

Roast Oxfordshire Pork Belly £16

Roast turkey breast, chestnut stuffing & bread sauce £15

Spinach, Cauliflower & Chestnut Wellington £14

Add sharing bowl of pigs in blankets £5

MAINS

Ale battered south coast haddock, chips, minted pea puree, tartare sauce £14.50

Prime grilled short rib burger, smoked cheese, bacon, house relish, skin on fries £15

Halloumi & field mushroom burger, pesto, house relish, skin on fries £14

Classic fish pie: King prawns, mussels, salmon, cod & smoked haddock, mash, buttered greens £16.50

Pan fried fillet of halibut, caper crushed potatoes, spinach, fennel & almond puree, dill oil £24

SIDES – ALL £4

Mash * Truffle & Parmesan Fries * Buttered leeks & greens * Caesar gem salad * Buttered new potatoes *

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.