MAIDS HEAD
HOTEL

Sunday lunch

Starter

Soup of the day · *VE*
Toasted sourdough

Pork croquette
Pickled pineapple, black pudding, homemade brown sauce

Classic prawn & crayfish cocktail
With buttered brown bread

Main course

Rosemary & garlic roasted chicken supreme

Treacle & truffle sirloin of beef

Slow-roasted pork belly

Butternut squash Wellington

All served with garlic & rosemary roasted potatoes, roasted carrots and parsnips, garden peas, braised red cabbage, carrot purée, Yorkshire pudding and homemade gravy

Pan-roasted salmon
Roasted new potatoes, seasonal greens, crayfish garlic butter sauce

Dessert

Warm chocolate brownie
Vanilla ice cream

Autumn Eton mess

Yuzu lemon meringue tart
Raspberry sorbet

Maids Head cheeseboard

1 course £22 | 2 courses £27 | 3 courses £32

Smaller main portions £16

Please inform a member of staff about any allergies or dietary needs, as we have additional information and options for you.
Please note a discretionary 10% service charge will be added to the bill. Please let us know if you'd like it removed.

TWO AA ROSETTES

Winner · Taste of England 2026

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