



Sample Lunch Menu

Snacks

Marinated Nocellara olives (pb) (gif)	5.5	Spinach, feta & pine nut roll (v)	7
Sourdough bread, rapeseed oil, balsamic vinegar (pb)	4.5	Cumberland Scotch egg, piccalilli	6.5

Mersea Rock Oysters

Served with mignonette & tabasco (gif)
Each 3.5 Half dozen 18 Dozen 42

Starters & Sharers

Sharing board of roasted red pepper & tomato houmous, babaganoush, sweet potato falafel, roasted red peppers, marinated artichokes, olives, capers & flatbread (pb)	16
- Add cured meats	8
Whole baked Camembert, toasted sourdough, rosemary, whole roasted garlic (v)	15
Winter brassica & broccoli soup, black garlic & sesame oil (pb) (gif)	9
Duck croquettes, pea purée, pickled enoki mushrooms & truffle mayonnaise (gif)	11.5
Pork rillettes with a fennel, apple & mustard slaw	11
Potted smoked mackerel with beetroot & heritage carrot slaw	11
Crispy salt & pepper squid with chilli mayonnaise (gif)	10
Wild mushrooms on toasted brioche topped with a poached egg & Harbourne blue hollandaise (v)	12

Sandwiches

Smashed avocado open sandwich, toasted seeds, chilli, lemon, cherry tomatoes & pistachio dukkha (pb) 9
Roast beef & horseradish 10
Goat cheese, caramelised onion & roasted red peppers sandwich (v) 9
Old Mill roast ham with English mustard, tomato & baby gem 9.50
Add a side of chips £2.50

Large Plates

Grilled beef burger with cheese, burger sauce, baby gem, tomato, pickles & chips	15.75
- Add streaky crispy bacon	2
Shoulder of lamb Shepherd's pie (gif)	19.5
'Future Farm' vegan burger, vegan mozzarella, burger sauce, baby gem & chips (pb)	15.75
Pan fried gnocchi, spinach, miso butter, bok choy, green beans, toasted sesame seeds & crispy shallots (pb)	14
Dukesmoor sirloin steak, chips & watercress (gif)	28
- Add green peppercorn sauce or chimichurri sauce	2.5
Spiced monkfish, ratatouille, kalamata olives, with charred purple sprouting broccoli (gif)	23
Tofu & sweet potato satay curry, toasted peanuts, coconut yoghurt & flatbread (pb)	14.5
Plant based sausage & white bean cassoulet, roasted broccoli with toasted seeds & nuts (pb) (gif)	13.5
Warm salad of roasted squash, butter beans, pickled red onions & toasted seeds with lemon & tahini dressing (pb) (gif)	13.5
- add chicken supreme	8
Poached cod with braised savoy cabbage, clams, leeks & peas (gif)	25
Chicken chasseur with tarragon, tomato & bacon, new potatoes & buttered French beans with parsley (gif)	15.5

Sides

Chips (pb) (gif)	5	House salad, maple & mustard dressing (pb) (gif)	5.5
Clotted cream mash (v)	5.50	Sauteéd buttered hispi cabbage, leek and peas (v) (gif)	5

Puddings

A bowl of your choice of our sorbets (pb) (gif) & ice creams (v) (gif)

Sticky toffee pudding with vanilla ice cream & toffee sauce (v) (gif)

Plum crumble with Amaretto custard (v)

Flourless chocolate & orange torte with clementine compote & orange sorbet (pb) (gif)

British cheese board, Lincolnshire poacher, Baron Bigod & Cashel blue with chutneys & crackers (v)



STAG'S LEAP WINE CELLARS

Fine Wines

Our fine wine list is the perfect accompaniment to your roast.

Chateau Desmiral, Margaux	120
Joseph Drouhin Gevrey-Chambertin	110
Magnum Damaine De La Janasse, Chateauneuf Du Pape	195
Magnum Stag's Leap Artemis, Cabernet Sauvignon	205

DOMAINE
DE LA
JANASSE



Coming up at Aragon House

Dry January

Giving up the booze for January?

We have a wide range of no and low alcohol drinks, whether it be beer, wine, cocktails or spirits, we have you covered. Check our drinks menu for the full list available

Sharing Sunday's

Next Sunday why not preorder your Sunday Lunch?

Lamb shoulder sharer for 4 people £95

4 Yorkshire puddings, cauliflower cheese, carrots, parsnips, hispi cabbage, bottomless, red wine gravy, mint sauce

Kid's Menu

Chicken roast carrots, parsnips, cabbage, potatoes, gravy 11

Beef roast carrots, parsnips, cabbage, potatoes, gravy 11

Fish Fingers chips, peas 6

Chicken tenders, chips, peas 7

Tomato pasta, grana Padano V 5

Beef Burger chips 7.75

Scan the QR code, you'll find allergen and calorie information here.



V (vegetarian), PB (plant based), GIF (gluten ingredients free) If you have specific dietary requirements or require allergy information, please ask.

Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill. *Please note that we are cashless. Card payments only!