



THE POLO PUB

FOSTON'S ASH
FREE HOUSE

TO GRAZE

Crisp halloumi with homemade harissa yoghurt dip (V, GF) £3.95

Rustic bread, olive oil and balsamic vinegar, unsalted butter (V) £3.50

Crisp whitebait, seaweed tartare sauce £4.50

FIRST CHUKKA

Seasonal soup served with baked bread (V) (VG as an option – pls specify) £6.50

Wye Valley asparagus, basil walnut pesto, confit tomatoes (GF, V, VG) £7.50

Free range pressed ham hock, pig cheek terrine, black pudding crisp, Lynne's local homemade apple and pear chutney and ciabatta £7.50

Beetroot gravlax, watercress salad, honey dressing and brown bread £7.50

SUNDAY ROASTS

**Roasts served with roast potatoes, honey roasted carrots, parsnips, broccoli, and cauliflower mornay
Yorkshire pudding (gluten free available – please specify)**

Todenham Manor Farm roast beef with homemade Yorkshire pudding
and roast gravy £16.95

Todenham Manor Farm free range roast pork and local orchard apple sauce (GF) £14.95

Jesse Smith's free range roast chicken breast, bread sauce, herb stuffing and roast gravy £14.95

Foston's own vegetable and lentil nut roast served with vegetable gravy (VG) £12.50

All the above roasts are available as a smaller child's size – for just £9.50!

SECOND CHUKKA

Fish of the day – please ask a member of staff for more details (GF) £15.95

The classic Caesar Salad: crisp Baby Gem, croutons, anchovies, Parmesan and Caesar dressing £9.95
Add free range chicken from Jesse Smith's (GF with no croutons) £13.95

Roasted violet potatoes, heritage carrots, green bean, watercress and herb crouton, tahini dressing (V, VG) (GF as an option – pls specify) £12.95

Todenham Manor Farm delicious 8oz beef burger in a brioche bun with organic crispy bacon, Cheeky Cheese, crisp lettuce, tomato, gherkin and horseradish mayo. Served with fries £14.00

Lentil and mushroom burger with a toasted bun, baby gem, tomato, gherkin, garlic aioli.
Served with fries (VG, V) £12.95

(See overleaf for more sides...)

ON THE SIDELINES

Truffle and parmesan fries (VG) (GF) £3.50
Chips (VG) (GF) £3.00
Local wild garlic bread (V) £3.50
Seasonal vegetables, kitchen garden rosemary butter (V) (GF) £3.50
Dressed herb salad leaf (V) (GF) £3.50

THE THIRD CHUKKA

Individually homemade banoffee pie £6.50 (V)

Dark chocolate brownie, honeycomb, chocolate fudge sauce and whole milk Wholly Gelato (V) £6.50

Orchard apple and cinnamon strudel, coconut cream (V) £6.50

English rhubarb and buttermilk panna cotta, granola, raspberry sorbet £6.50

English strawberry Eton mess with lemon sorbet (GF, V) £6.95

Affogato made with fresh espresso from Kickback Coffee and whole milk Wholly Gelato (V) (GF) £3.95

Add a shot of Jameson's whisky, Organic Double Spice British Polo Rum, Disaronno or Cointreau for £3.50... YUM!

Choose from a selection of ice creams (Wholly Gelato and Marshfield) and sorbets (V)
– whole milk, cranberry, salted caramel, Baileys, strawberry, chocolate or raspberry and lemon sorbet
£2.00 per scoop

THE FOURTH CHUKKA

Selection of artisan cheeses with grapes, celery, Lynne's local homemade apple and pear chutney, truffle honey and crackers (V) £9.50

Add a glass of locally produced hedgerow foraged British Polo Sloe Gin (VG) £3.80
Add a glass of Taylor's Late Bottled Vintage Port £3.80

LITTLE PONIES (KIDS)

All our Sunday roasts are available as a smaller child's size – for just £9.50!

Free range chicken from Jesse Smith with fresh salad and peas (GF)
Fish goujons, chips, peas, lemon and mayonnaise (GF as an option – pls specify)
Pasta with cheese or tomato sauce (VG) or (V)
Includes a glass of squash, plus a scoop of ice cream (VG ice cream as an option – pls specify) £8.50

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED TO ORDER BY OUR TALENTED TEAM – this takes time but is worth the wait. We also have complicated Covid-19 related cleaning protocols (on condiment containers, staff hand sanitisation etc) which also takes a large amount of time and considerable effort. Thanks for your support and patience in advance ☺

Due to current restrictions we are limiting table occupation time to 1½ hours at busy times.

Please note – not all our ingredients are included for each dish please do not hesitate to inform us of any food allergies. We believe service charges should only reward good service, which is why we leave it to your discretion, however a 10% service charge will be added to your bill. Anything you choose to leave will be distributed directly and fairly by the staff themselves to all those working today.

All prices include VAT