

Sunday Lunch Menu

NIBBLES

Rustic bread with selection of flavoured butters – v 4.75

Mixed marinated olives – v 4.75

Pork scratchings with homemade chutney – 3.75

STARTERS

Homemade soup of the day with rustic bread – v 5.95

Creamed garlic, chili and avocado stuffed tomato with a pepper salsa – v 7.25

Crispy Whitebait served with mixed leaves, tartare & lemon wedge – 7.00

Prawn & smoked salmon cocktail with a Bloody Mary dressing – 8.25

SHARING BOARDS

Mezze board of rustic breads with houmous, sun-blushed tomatoes, feta cheese, tzatziki, chargrilled aubergine & marinated olives – 15.50

Antipasti of cured meats, old Winchester Cheese, olives, sun blushed tomatoes, oil & balsamic vinegar with rustic breads – 15.50

MAIN COURSES

We use only the very best ingredients for our Sunday roasts, from matured Angus & Hereford Beef, outdoor reared Wiltshire Pork, succulent free-range Chicken & grass-fed Lamb from across the South east of England.

Roast Topside of Beef with crispy roast potatoes & Yorkshire pudding – 15.50

Please ask for today's other choices of meats – 15.25 (Roast Lamb 2.00 Supplement)

All our roast dinners are served with roast potatoes & seasonal vegetables

Add cauliflower cheese – 3.50

Chargrilled swordfish with lemon & caper butter with buttered new potatoes & creamed spinach – 15.50

Honey glazed ham with a brace of free-range fried eggs, slow roasted tomato & chunky chips – 12.50

Homemade pie of the day with seasonal vegetables & creamy mashed potato – 13.95

Homity pie, open pastry case filled with potato, onions, garlic and leeks baked with a Cheddar top served with creamed spinach and roasted carrot – v 13.50

Cheese ploughman's with Cheddar, stilton & brie, tomato, pickle & apple with rustic bread – v 12.95

Greek salad of pearl couscous, feta, olives, herbs, red onion, tomatoes & cucumber with lemon vinaigrette – v 10.50

Minted broad bean, pea, asparagus & black garlic risotto with vegan cheese – v 10.95

SMALL PLATES

- Small Roast of the day Served with roast potatoes & seasonal vegetables - 8.50
Whole-tail breaded scampi with chunky chips, peas & tartare – 8.50
Home-cooked honey glazed ham with a free-range egg, slow roasted tomato & chips – 8.50
Minted broad bean, pea, asparagus and black garlic risotto with vegan cheese – v 7.75

SIDE ORDERS

- Fries - 3.50 • Rustic Garlic bread – 4.00 • Rustic Garlic bread with cheese – 5.00
Seasonal Vegetables – 3.50 • House salad – 3.50 • Chips – 3.50 • Bread & Butter – 3.00
Fries with cheese - 4.50 • Chips with cheese - 4.50

PUDDINGS

All at 6.50 each...

- White chocolate tiramisu cheesecake
Chocolate brownie with chocolate sauce and vanilla ice-cream
Peanut Butter parfait with caramelised bananas & chocolate sauce
Toasted waffle topped with fresh strawberries, strawberry ice-cream and maple syrup
Affogato – Double espresso topped with vanilla ice-cream served with shortbread - v
3 Scoop Ice Cream - New Forest Ice Cream

CHEESES

- Selection of British cheeses served with assorted biscuits, grapes, apple, celery and chutney – 8.95

HOT DRINKS

- Latte – 3.25 • Cappuccino – 3.25 • Espresso – 2.75 • Double espresso – 3.25 • Flat white – 3.25
Americano - 3.00 • Decaf coffee - 3.00 • Hot chocolate – 3.50 • Pot of tea - 3.00