

SUNDAY MENU

MODERN BRITISH FOOD & UPDATED CLASSICS

FOR TO START

Seasonal Soup, House Breads (ve) £9

Chicken Liver Parfait, caramelised onion marmalade, toasted croutes £12

Grilled Smoked Mackerel Fillet (gf) £14
Celeriac remoulade, Beetroot Puree, horseradish cream

Somerset Crispy Brie (v) £12
Dorset Blue Vinny mousse, cranberry purée, crisp apple & walnut

MAIN EVENT

Roast West Country Beef Sirloin £28
Yorkshire pudding, house vegetables, roast potatoes, red wine & rosemary jus

Roast Chicken Ballotine £26
Smoked bacon, spinach, Yorkshire pudding, house vegetables, roast potatoes, red wine & rosemary jus

Pan-roasted Pork Tenderloin £27
Yorkshire pudding, house vegetables, roast potatoes, red wine & rosemary jus

Seasonal Vegetable & Cranberry Nut Roast £19
House vegetables, roast potatoes, vegan red wine & rosemary jus (ve)

Pan-roasted Cod Fillet £26
Basil Pesto, Spinach & Sun-dried tomato potato gnocchi, Old Winchester cheese

CHILDREN £8 choice of peas or baked beans

Sausage, Mash & Gravy- Cheesy Pasta(v)- Breaded Chicken mini fillets & fries
Breaded Fish Goujons & fries

DESSERTS

Hazelnut & Chocolate Ganache Terrine, Honeycomb, Baileys cream £9.5

Crème Caramel, Fresh raspberries, honeycomb, vanilla pod ice cream £9.5

Trio of Local Cheese, onion marmalade, fig, apple, cheese biscuits £14

New Forest Ice creams or sorbets £2.5 per scoop

Please raise any allergen questions with our staff who would be delighted to help you