



Sunday Menu

Treats

Selection of home baked breads, mixed butters (gf opt)	£5.50
Marinated olives & salted almonds (gf)	£5.50
Cajun whitebait, wasabi mayonnaise	£6.00
Black pudding scotch egg, sweet chilli chutney	£6.00

Starters

Carrot & cumin soup, homemade bread (gf opt) (v)	£6.00
Hickory smoked Facombe pigeon breast, charred sweet corn, onion purée, cherry sauce	£8.50
Grilled mackerel, pickled rhubarb, candied beetroot, rhubarb purée (gf opt)	£8.50
Ham hock & carrot terrine, spiced carrot chutney, toasted brioche (gf opt)	£8.50

Mains

Roast topside of Dexter beef	£17.00
Lemon & thyme roast chicken, sage & pork stuffing	£16.00
Roast Hampshire pork belly, apple puree	£16.00
<i>All roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy</i>	
Red pepper & pesto risotto, courgette fritter, Parmesan (v)	£14.00
Courgette & goats cheese soufflé, grape & fennel salad, smoked red pepper coulis (v)	£14.00
Stonebass fishcake, green salad, minted new potatoes	£14.50
Beef & ale pie, roast potatoes, roasted roots	£15.00
Pan-fried hake, Parmesan polenta croquette, gooseberry, elderflower, clam & fish sauce	£18.50
Trio of venison & red wine sausages, champ, onion gravy	£14.00

Sides

£3.50

Mixed green salad | Thin fries | Triple cooked chips
Radish & beetroot salad | Summer greens | Roasted roots

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.