



SAMPLE SUNDAY LUNCH

1 COURSE £16.00 2 COURSES £23.00 3 COURSES £29.00

STARTERS

SOUP OF THE DAY (V)

BRESAOLA CARPACCIO,
Crispy Capers, Rocket, Parmesan, Crostini, Olive Oil, Balsamic Glaze

CHICKEN LIVER PATE,
Ham Hock Terrine, Apple Chutney, Malt Loaf

GRILLED GOAT CHEESE,
Pistachio Crumb, Onion Marmalade Chutney, toasted Ciabatta (V)

GRILLED MACKEREL FILLET,
crunchy Baguette, Tomato Sauce, Romsey Watercress

MAIN COURSE

FAMILY STYLE ROAST -

available for tables of 6 and over* **£2.50 Surcharge per head**

A Selection of our Succulent Meats will be served in the Centre of your table With Bowls of Vegetables, Potatoes, Yorkshire Puddings & Lashings of Gravy

ROASTED LEMON & THYME BUTTER CHICKEN,
Stuffing & Pigs in Blankets

SLOW ROASTED ENGLISH SIRLOIN OF BEEF
(Supplement £2)

ROASTED PORK LOIN W' CRACKLING

SLOW BRAISED LAMB SHANK,
buttered Kale and Cannellini Beans,
Creamy Mash, Chorizo & Tomato Stew (Supplement £2)

NUT ROAST, ALL THE TRIMMINGS (V)

MIXED FISH GRILL,
Fondant Potato, Mixed Greens, Artichoke Purée, Citrus Celeriac Sauce

HONEY GLAZED DUCK BREAST & CONFIT LEG WELLINGTON,
roasted Carrot Purée, Pak Choi, Port & Orange Jus (Supplement £2)

DESSERTS

STICKY TOFFEE PUDDING served with Vanilla Ice Cream

STRAWBERRY CHEESECAKE, Crushed Meringue

CHOCOLATE & WALNUT BROWNIE SUNDAE

ICE CREAM & SORBETS

CHEESE SELECTION, Accompaniments (Supplement £2.50)

Children under 5 years eat free. We will always do our best to accommodate any special requirements that you may have. Whilst every care is taken, we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy, please inform a member of the team. 10% gratuity has been applied to your visit to make it easier to say 'thank you' to your server. However, this is discretionary and we will remove it if you wish.

