

SUNDAY MENU

STARTERS

Soup of the day with bread (v) **£6**

Baby spinach, sun dried tomato, pomegranate and toasted walnuts topped with pan fried goat's cheese in a honey & balsamic dressing (v) (gf) **£8**

Mussels in a wine & cream reduction with toasted sourdough **£9**

Smoked haddock & tiger prawn gratin with poached egg, watercress and sourdough **£9**

Udon noodles with a soya reduction, spring onion sriracha, king prawns and mussels **£7 / £14**

SIGNATURE DISHES

Blade of Hampshire beef with creamed potatoes, seasonal baby vegetables and hollandaise sauce (gf) (l) **£16**

Hand battered haddock fillet with charred lemon, crushed peas, hand cut chips and shallot tartar **£14**

6oz Steak burger with cheese in a brioche bun with salad, pickles, triple cooked chips and honey & mustard coleslaw (l) **£14**

ROASTS

Garlic & rosemary roasted Sirloin with Yorkshire pudding **£16.50**

Lemon & thyme roasted ½ chicken with herb & shallot stuffing **£15**

Both with roasted potatoes, carrots and parsnips, braised red cabbage, spring greens and veal jus

MAINS

Slow roasted pork belly with apple dauphinoise and a five bean chilli & chorizo cassoulet (gf) **£21**

Pan fried cod with hasselback potatoes, crayfish bon bon and sauce vierge **£18**

10oz Rump steak with triple cooked chips, roasted mushroom & plum tomato, hand battered onion rings and dressed rocket (l) **£22**

Chickpea curry with smoked pulled aubergine (vg) (gf) **£14**

BBQ jackfruit chilli with rice and naan bread (vg) **£15**

SIDES

Triple cooked chips (gf) **£3.25**

New potatoes with garlic aioli **£3.25**

Rocket & parmesan salad (gf) **£2.50**

Selection of vegetables (gf) (l) **£3**

(v) vegetarian (vg) vegan (gf) gluten free (l) local produce

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.