



Sunday Brunch & Lunch

Kedgerie arancini, lemon, caper, crème fraiche 4.25

Spiced courgette tempura, soy, sweet chilli (v) 3.5

Cauliflower and Isle of Wight blue beignets, bacon mayonnaise 3.25

Sweetcorn velouté, maple chicken (gf) 6.5

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Firepit pork hash, duck egg, smoked paprika, harissa, roasted pepper jam 7.5 / 15

Barn smoked chalk stream trout, lemon, dill, capers, Claytons poached hens egg 7 / 14

Honey glazed bacon, boar sausage, Laverstoke black pudding, tomato chutney, roasted mushroom, fried hens egg 11

Spicy beans on toast, avocado, chilli, lime (v, vg) 8

Lamb schnitzel, duck egg, salsa verde, celeriac remoulade, gruyere, almond (n) 14.5

..... Served from 12pm

The Roast

All served with roast potatoes, seasonal vegetables and cauliflower cheese

Roasted sirloin of "Hogget and Boar" beef, Yorkshire pudding, horseradish 16.5

Roasted pork loin, caramelised apple, sage, crackling (gf) 14

Nut roast, red onion, chestnut, cranberry (v, vg, n) 14

(Please note the vegan option does not include cauliflower cheese)

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Roasted cod, tagliatelle, chorizo, spring onion, chilli, dashi 16

Beer battered haddock, chips, lemon, tartare, crushed peas 14

Broughton buffalo burger, Isle of Wight soft, pancetta, gem, tomato relish, fries 14

Desserts

Apple tarte tatin, vanilla ice cream, apple caramel (v, vg) 6.5

Passion fruit cheesecake, dark chocolate ice cream, cocoa 7.5

Chocolate torte, orange and cocoa nib (v, gf) 7

Selection of Hampshire cheese 10.5

Judes Ice Cream and Sorbets (gf, vg option available) 3.5

..... Food allergies & intolerances

Please speak to our staff about the ingredients in your meal. Most of our dishes are available gluten free,
please ask your server. v - vegetarian, vg - vegan, gf - gluten free, n - nuts

