



SUNDAY LUNCH MENU

Starters

SEASONAL SOUP, warm bloomer bread **(Vegan)** £6

CHICKEN LIVER PATE, redcurrant gel, grilled brioche £8

PAPRIKA AND GARLIC CRISPY SQUID, smoked chilli sauce, lime £8

SCOTTISH SMOKED SALMON, rye bread, horseradish crème fraiche, dill pickled cucumber £9

ROSEMARY AND GARLIC STUDDERED CAMEMBERT, balsamic onions, garlic sourdough **(V)** £13

ROASTS

Served with seasonal vegetables, Yorkshire pudding and bottomless gravy

HAMPSHIRE SIRLOIN OF BEEF £17

OWTONS LOIN OF PORK, crackling, Bramley apple sauce £14

BEETROOT AND MUSHROOM WELLINGTON, vegetarian gravy **(V)** £12½

DUO OF ROASTS £18

(add cauliflower cheese for £1)

MAINS

12oz HAMPSHIRE SIRLOIN STEAK ON THE BONE, triple cooked chips, confit garlic, watercress,
Peppercorn or Garlic Butter £26½

SEARED COD SUPREME, smoked tomato and cannellini cassoulet, peas, broad beans, charred baby gem, pea
shoots £19½

SLOW COOKED PORK BELLY, black pudding bubble and squeak, burnt Bramley apple puree £17

FISH & CHIPS, Ale battered sustainable haddock, triple cooked chips, crushed peas, tartare sauce £14

HAMPSHIRE STEAK BURGER, summer slaw, spicy tomato chutney, seasoned fries £14

(Add cheese, bacon, blue cheese, fried egg, or balsamic onions £1, chorizo £1½)

PULLED BBQ JACKFRUIT BURGER, summer slaw, seasoned skin on fries **(Vegan)** £14

SIDES

SUMMER SLAW £2½ | TRIPLE COOKED CHIPS £3½ | HOUSE SEASONED SKIN ON FRIES £3

BUTTERED GREENS £3½ | TRUFFLE AND PARMESAN FRIES £3¾

HOUSE SALAD £2½