



SUNDAY MENU

Starters

Bank prawn cocktail with a spicy Marie Rose sauce, gem lettuce, soft-boiled egg & croutons	11.95
Mussels cooked in white wine, garlic & cream, served with fresh bread	11.95
Ham hock croquette with a piccalilli purée	10.95
Chicken liver parfait & caramelised onion jam with toasted sourdough	10.95
Smoked haddock fishcake with poached egg & hollandaise sauce	9.95
Slow-cooked pig's cheeks with potato purée & pickled carrots	13.95
Beetroot-cured salmon with pickled cucumber & horseradish crème fraîche	12.95
New Forest mushroom ragù on toast with shaved Parmesan	12.50

Sunday Lunch

All roasts are served with Roast potatoes, Seasonal vegetables, Yorkshire pudding & gravy	
Roast Sirloin of Beef	23.95
Supreme of Chicken	20.95
Roast Pork loin	20.95
Vegetable wellington	19.95
Cauliflower cheese	4.50

Mains Courses

Teriyaki salmon with stir-fried vegetables, pak choi & brown rice	24.95
Slow-cooked lamb shank with spring onion, mashed potato & mint jus	25.00
Ale-battered fish with triple-cooked chips, crushed peas & tartare sauce	19.95
Roasted squash & chestnut risotto with crispy sage & Parmesan	18.95
Steak & ale pie with seasonal greens & mashed potato	21.50
Double-stacked beef burger served in a milk bun with shredded lettuce, burger sauce, crispy fries & crunchy slaw	19.95

Sides

Crispy fries Buttered seasonal greens Creamy mashed potato Stir-fried brown rice Dauphinoise potatoes Garden salad	4.50
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Desserts

Apple & berry crumble with vanilla ice cream	9.25
Chocolate torte with pistachio ice cream	8.50
Sticky toffee pudding with custard	8.50
Poached pear with clotted cream	9.95
British cheeses with chutney & crackers	13.95

Please advise your server if you have any allergies or require information about ingredients used in our dishes.



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BY NICHOLAS JAMES