



SAMPLE SUNDAY MENU

NIBBLES & LIGHT BITES

Olives gf / ve	£4.50	Halloumi Fries Spiced Tomato Chutney gf	£6.50
Chorizo Scotch Egg Vegetable chutney gf / df	£8.25	Pigs in Blankets Honey Mustard Glaze gf / df	1 for £2 3 for £5.50 5 for £9
Homemade Sun-Dried Tomato Focaccia	£6.50	Soup of the Day Homemade Bread roll & Butter *gf/*df	£6.50

SUNDAY ROASTS

All Roasts Served With:

Yorkshire Pudding, Roast Potatoes, Traditional Vegetables & Gravy

Striploin of Beef - *gf / *df	£19.95	Trio of Meats (Beef, Pork, Chicken) - *gf / *df	£21.95
Pork Belly - *gf / *df	£18.95	Nut Roast - *ve / *gf / *df	£15.95
Chicken - *gf / *df	£17.95		

MAINS

Hand-Pressed Beef Burger Smoked Bacon, Applewood Smoked Cheese, Burger Sauce, Gem Lettuce & Fries - *gf / *df	£17.95
Beer Battered Fish & Chunky Chips Our "Mushy Peas", House Tartare Sauce & Lemon - gf/df	£17.95
Onion Bhaji Burger Curry Ketchup, Beef Tomato, Gem Lettuce & Fries - ve / *gf	£16.00
Chalk Stream Trout Noisette Potato, Confit Carrots, Hampshire Watercress Veloute gf	£22.00
Superfood Salad Quinoa, Pomegranate, Edamame Beans, Butternut Squash, Carrot, Mooli, Beetroot, Toasted Seeds, Chickpeas, Herb Oil - ve / gf Add Chicken or Halloumi £4	£12.95

DESSERTS

Sticky Toffee Pudding Gluten Free 6x, Butterscotch Sauce & Vanilla Ice Cream - gf or *ve	£7.95
Dark Chocolate Brownie Chocolate Sauce, Vanilla Ice Cream	£7.95
Apple & Berries Crumble Homemade Vanilla Custard - *gf	£7.95
Granny Smith Apple & Treacle Tart Citrus & Brandy Fruit Ice Cream	£6.95
Scoop of Home Made Ice Cream or Sorbet - *df / *ve Ice Creams: Vanilla, Chocolate Chip, Strawberry, Honeycomb, Ginger, Vegan Salted Caramel or Vanilla Sorbets: Mango or Strawberry	£2.50

gf = gluten free / *gf = can be gluten free / df = dairy free / *df = can be dairy free
ve = vegan / *ve = can be vegan