SUNDAY KITCHEN

Two courses for £25, three courses for £32.50

STARTERS

Soup of the day, sourdough croutons (VE, GFO)

Home-cured salmon gravlax, creamy horseradish purée, baby herbs

Ham hock & caper terrine, pressed terrine, parsley, mayonnaise, sourdough crostini (GFO)

Lamb kofta, served hot, mixed leaf salad, Greek yogurt tzatziki

Tomatoes, croutons, olives, capers, extra virgin olive oil (VE, GFO)

MAINS

Roasted striploin of beef, roasted potatoes, carrot purée, thyme roasted carrots, Yorkshire pudding, sautéed savoy cabbage, pan gravy

Slow braised pork belly, roasted potatoes, carrot purée, thyme roasted carrots, sautéed savoy cabbage, pan gravy (GF)

Buttermilk fried chicken burger, toasted brioche bun, grilled cheese, baby gem lettuce, beef tomato, sriracha mayonnaise, skinny fries

Pan-fried salmon, potato cake, pak choi, beurre blanc sauce (GF)

Broad bean, pea & basil risotto, Parmesan cheese, pea shoots (V, VEO, GF)

SIDES

Roasted potatoes (VE, GFO)	4
Cauliflower cheese (V)	4
Yorkshire pudding (V, GFO)	1.50
Hand-cut chips (VE, GFO)	4.50
Mixed leaf salad, house dressing (VE, GF)	4

AFTERS

Strawberries and cream, fresh strawberries, creamy white chocolate sphere, strawberry sauce (V, GF)

Lemon tart, raspberry gel and raspberry sorbet (V)

Passion fruit cheesecake, passion fruit sauce (V)

Chocolate mousse, chocolate soil, pistachio sponge

Selection of New Forest Ice Cream or sorbets (V, VEO, GF)

Selection of local cheese, Old Winchester, Dorset Blue, Isle of Wight soft cheese, grapes, chutney, crackers (V)

(V) vegetarian | (VE) vegan | (GF) gluten-free (VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option





