SUNDAY KITCHEN

One course for £17.50, two courses for £26, three courses for £32 | Served 12.30pm-3pm

STARTERS

Bartley Lodge day, crusty bread croutons (VE, GFO)

Twice baked Lyburn cheese souffle, cheese sauce (V)

Chicken and pork terrine, piccalilli, sourdough (GFO)

Chalk stream trout gravadlax, fennel, wasabi emulsion, squid ink corral

Potted New Forest mushroom and thyme pate, crostini(V, 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)

Roasted vegetable and isle of white tomato risotto, Lyburn cheese (VEO)

New forest beef burger, tomato, lettuce, chutney, and fries

Flack beer battered haddock, tartare sauce, triple cooked chips and mushy peas

SIDES

Triple cooked chips (VE, GFO)	£4.50
Mash potato (V, GF)	£4.50
House salad, mustard vinegarette (GF, VE)	£4.50
Creamed spring greens (GF-VE)	£4.50
Garlic, chilli and lemon tender stem broccoli	£4.50

PUDS

Vanilla panna cotta, hibiscus tea poached rhubarb (GF)

Raspberry cheesecake, burnt chocolate

Bartley Lodge honey and milk parfait (GF)

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

Selection of local cheese £5.00 supplement, Old Winchester, Dorset blue, isle of white, crackers, chutney, grapes

FOR LITTLE ONES

For children aged 3-12 years.

£9.50







