SUNDAY



SOMETHING TO START

Dark Cherry Bellini Pornstar Martini Aperol Spritz	£7.5 £8 £8.50	Perfect G&T Our gin of the month with Double Dutch tonic Hampshire Sparkling Hattingley Valley, classic reserve - 125ml	£7 £9.5			
BAR SNACKS						
Crispy squid with aioli 🕣			£6			
Pork & apple sausage roll with HP sauce						
Houmous, olives & garlic flatbread $ extstyle extstyl$			£6			
Old Winchester rarebit with carrot & apricot chutney (V)			£5			
STARTERS & SHARING BOARD						
Seasonal soup & crusty bread (V)			£6.5			
Torched goat's cheese, roasted pumpkin & beets, pomegranate jewels & crunchy dukkah $\stackrel{ extstyle V}{ extstyle V}$						
Pan fried wild mushrooms on toast, leeks, tarragon & garlic, with truffle oil $ extstyle ext$						
Gin cured Chalk Stream trout, pickled radish & cucumber with mustard & dill crème fraiche Gf						
Confit chicken & ham hock terrine, piccalilli & toasted sourdough						
Rosemary & garlic baked camembert, seasonal chutney & crusty bread $ extstyle exts$						
Mezze board with garlic flatbread, baba gacouscous salad, radish & olives (ve)	anoush, hou	mous, beetroot falafel,	£15			

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.



MAINS

Beer battered haddock, chips, minted pea puree & tartare sauce Gf			
Prime grilled short rib burger with smoked bacon, cheddar cheese, house relish & skin on fries	£15.5		
Grilled aubergine, field mushroom & Chimmichurri burger, tomato relish with skin on fries $\stackrel{\text{(w)}}{}$ Add halloumi + £3 $\stackrel{\text{(v)}}{}$	£12		
Classic fish pie with salmon, cod, smoked haddock, king prawns & mussels topped with buttery mash, served with seasonal greens	£16.5		

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy.

Roast Sirloin of beef £18

Roast pork belly with crackling £16

Roast breast of chicken & sausage meat stuffing £16

Spinach, leek & sweet potato Wellington V £14

SIDES

Colcannon mash Gf	£4	Garlic field mushrooms Gf	£4
Truffle & parmesan fries Gf	£4	Chunky chips (V) (Ve) (Gf)	£4
Buttered leeks & greens Gf	£4	Roasted beets & pumpkin Gf	£4

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DESSERTS

Sticky toffee pudding, salted toffee sauce & vanilla ice cream 🕞	£7
St Clements posset with roasted plums & shortbread	£6.5
Belgium double chocolate brownie, vanilla ice cream & chocolate sauce Gf	£7.5
Pear & blackberry frangipane tart with crème fraiche	£7.5
Steamed ginger pudding & custard	£7
Selection of Marshfield farm ice creams 🌀 or sorbet of the day 😉	2 scoops £4.5 / 3 scoops £6
Rich chocolate rum truffles Gf	£4
British cheese selection with seasonal chutney, crackers & grapes	£9.5