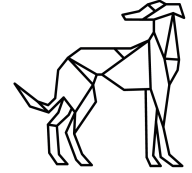


Sunday Menu



APERITIFS

Negroni | Aperol Spritz | Campari Spritz

From 8.5

BAR SNACKS

Nocellara olives (ve) Sourdough with butter (v)	4	Scotch egg	6
Sausage Roll	5.5	Pea & mint arancini (vg)	7

SMALL PLATES

Padron peppers, Maldon sea salt (vg)	6
Burrata, heritage tomato, fresh basil & herb oil (v)	10
Crispy hoi sin chicken wings, chilli, toasted sesame, coriander	8
Salt & Pepper squid, Thai dipping sauce	9
Prawn, garlic, chili, olive oil and toasted sourdough	11
Roasted cumin cauliflower, coconut tahini, pickled chilli & onion, sultanas, sunflower seed dressing (vg /ng)	8/14
Whole baked camembert studded with garlic & thyme, tomato & red pepper relish, toasted sourdough (v)	16

ROASTS

All our roasts are served with roast potatoes, glazed carrots, seasonal greens, cauliflower cheese, a Yorkshire pudding & gravy

Full Whippet Roast – trio of beef, pork, chicken with pork stuffing	23
Slow Roasted Lamb Shoulder (serves 2)	48
Roast Hampshire pork belly, apple sauce	17
Roast Hereford rump of beef, horseradish	19.5
Roast corn-fed chicken, pork stuffing	18
Nut Roast (v, vg upon request)	14

MAINS

Fish & chips – beer battered haddock, tartare sauce, mushy peas, triple cooked chips	16
Gnocchi, blistered tomato, roast courgette, tenderstem, spinach, fresh basil, pine nuts (vg /ng)	15
Sea bream, sautéed new potatoes, tomatoes, capers, tender stem, herb oil (ng)	17
Caesar salad, romaine lettuce, anchovies, sourdough croutons, aged parmesan, Caesar dressing	8/14
Add chicken £3	

SIDES

Roast potatoes (v) Seasonal vegetables (vg) Cauliflower cheese (v)	each 4.5
Baby gem & avocado salad (vg /ng) Char-grilled tenderstem broccoli (vg /ng)	each 5.0
Truffle & parmesan chips, rosemary salt (v)	7.0