
Sunday Lunch

ALLERGY ADVICE

Some of our dishes may be prepared in the presence of allergenic ingredients, as such we therefore cannot guarantee our dishes are 100% free of these ingredients. If you have an allergy, please inform a member of our team upon ordering.

2 courses: £29.95, 3 courses: 36.95, Child for 16.50

VE- Vegan V- Vegetarian GF- Gluten Free GFO- Gluten Free Option DFO- Dairy Free Option

STARTERS

Hampshire Ham Hock Terrine

Served with piccalilli, pickled cauliflower, rainbow carrots and charred sourdough
(DFO, GFO)

Atlantic Prawn Cocktail

Cos lettuce, Marie Rose sauce, scorched lemon wedge and buttered brown bread
(DF)

Christopher's Onion Soup

Topped with a Colston Basset croûte
(DFO, GFO, V)

Louch Duart Smoked Salmon

Soft poached, free-range egg with caper berries and pea shoots
(DFO, GFO)

DESSERTS

Berry Pavlova Nest

Chantilly cream, mixed berries, and spun sugar
(V, GF)

Pastry Chef Madura's Apple Crumble

Caramelised Granny Smith apples, shortbread crumb and English custard
(V, GF)

MAIN COURSE

All main courses are served with a Yorkshire pudding, cauliflower cheese, roast potatoes, roast carrots & parsnips. Gluten Free Yorkshire puddings are available on request.

Roast Grass-Fed Aged Scottish Beef Striploin

With wholegrain mustard shallots

Local Pan Roast Corn Fed Chicken Supreme

With wholegrain mustard shallots

Roast Hampshire Pork Belly

With apple sauce and puffed pork skin
(DF)

Baked Louch Duart Salmon

Served with sea asparagus and white wine cream
(GF)

Garden Risotto

With Penny Bun, asparagus, edamame beans and parmesan crisp
(V, GF)

Peanut Butter Chocolate Brownie

With Madagascan vanilla bean ice cream
(V, GF)

Cheese Platter

Regional cheese plate, carrot & apricot chutney, Peters Yard crackers
(V, GFO)

A discretionary 10% service charge will be added to your bill