

Sample Sunday Lunch Menu

Starters

Homemade Soup of the day (G,Su,M,Ce) Served with Warm Focaccia
Ham Hock Croquettes, Spring Crispy Salted, Granny Smith Apple Puree (Su,Mu,E,G,Ce)
Hay Hot Smoked Salmon, Dill Pancetta, Pea Puree (F,M)
Spring Vegetable Salad, Crispy Ricotta (M,S,U) (Beetroot, Broad Beans, Chantilly Carrots)

Mains

Roast Topside of Beef
Roast Turkey Breast
Roast Pork Leg
Hampshire Trout, Romesco Sauce,
Tender stem Broccoli Dill Infused (F,N,Su,M)
Pappardelle Pasta coated with a light Creamy Red Pesto Sauce and Parmesan Shavings (G,Su,N,M,E)
Served with a Selection of Fresh Seasonal Vegetables, Homemade Yorkshire Pudding and Gravy

Pudding Club Desserts

Toffee Apple Sponge served with Custard (G,M,Su)
Passion Fruit Parfait, Mango Sauce & Granola (G,M,Su)
Banoffee Pie served with Salted Caramel Ice-Cream (G,M,Su)
Syrup Sponge Pudding served with Custard

One Course Carvery £15.95

Two Course Carvery £19.95

Three Course Carvery £21.95

Childs One Course £8.00

Childs Two Course Carvery £10.00

Childs Three Course Carvery £12.00

SERVED SUNDAYS 12-6PM

ALLERGY INDEX: PN- PEANUTS, N- NUTS, TN- TREE NUTS, M- MILK, G- GLUTEN, E- EGGS, C- CRUSTACEANS, F- FISH, CE- CELERY
S- SESAME, SY- SOYA, SU- SULPHATES, L- LUPIN, MO- MOLLUSCS, MU MUSTARD