

SUNDAY ROAST MENU

SNACKS

Nocellara olives (v/vg)	4
Salted Marcona almonds (v/vg)	4
Crusty bread, whipped butter (v)	

STARTERS

Chilled gazpacho soup, sourdough croutons (v/vg)	6
Waldorf salad, apple, celery, walnuts, grapes (v)	9/15
Cod & salmon fishcake, crisp salad leaves, tartar sauce	9/15
Summer roast vegetables tortillas (v/vg)	1

MAINS

Linguine puttanesca, squid, anchovies, black olives	18
Hampshire broccoli & barley risotto with lemon & basil (v)	18
Salmon & prawn tomato-based pie, peas & dill, saffron thinly sliced potato	24
Roast pork cutlet, Yorkshire pudding, wine jus	24
Roast chicken, Yorkshire pudding, wine jus	24
Roast beef sirloin, Yorkshire pudding, wine jus	2

All roasts served with seasonal vegetables, roast potatoes, cauliflower gratin

SIDES

Duck fat roast potatoes	3.75
Seasonal vegetables in garlic butter	3.75
Garden leaf salad with house dressing	3.75

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies.

Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.

Well behaved dogs are welcome but must be on a lead and restrained at all times.

(VG) Vegan (V) Vegetarian