



SUNDAY LUNCH

STARTERS

Okroshka soup	9.00
Dino melon, tomato, cucumber and mint salad	9.00
Grilled mackerel, gooseberry compote, hispi slaw	11.00
Andalusian style octopus salad, gordal olives, potato	12.00
Wild rabbit and old Winchester beignet, greengage ketchup	11.00
Yorkshire pudding and gravy	5.00

ROASTS

Silverside of Black Hereford beef, horseradish sauce	22.00
Candy's farm belly pork, apple sauce	20.00
Half free range Norfolk chicken, cranberry sauce	20.00
All roasts accompanied by seasonal vegetables, roast potatoes, Yorkshire pudding and gravy	

MAINS

Roast beetroots with romesco sauce, cottage cheese	19.00
Breaded plaice, skin on chips, tartare sauce	22.00
Todays roast pork with fennel and rhubarb salad	22.00

SIDES

Dressed salad	Buttered greens	5.00
Minted IOW new potatoes	Roast Potatos	each

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DESSERTS

Elderflower creme brulee, lemon biscotti	9.50
Peach and raspberry crumble, vanilla custard	9.00
Chocolate and hazelnut fudge cake, coffee ice cream	10.00
Affogato - Vanilla ice cream, double espresso, shortbread	8.50
Selection of homemade ice cream and sorbet	3.00
Selection of 4 regional cheeses, biscuits	15.00
<i>-Stoney cross, pasteurised cows milk, semi-hard, mould-ripened</i>	
<i>-Old Winchester, pasteurised cows milk, hard, Gouda-style</i>	
<i>-Isle of white soft, pasteurised cows milk, Brie style</i>	
<i>-Ewe-blu-ty, Rich Ewes pasteurised milk, firm blue</i>	

AFTER DINNER DRINKS

Espresso Martini	11.50
Liqueur Coffee	7.50
Irish, French, Calypso, Baileys, Caribbean	
Krohn Ambassador Ruby Port	125ml 6.00
Toro de Piedra Late Harvest Sauvignon Blanc	75ml 6.00
Baileys	50ml 4.50

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