



# SUNDAY LUNCH

## STARTERS

|                                                           |       |
|-----------------------------------------------------------|-------|
| White onion and parsley soup                              | 9.00  |
| Roast crown prince squash, pear, chestnut, Old Winchester | 9.00  |
| Crumbed sardines with spiced tomato and lemon salsa       | 10.00 |
| Squid, fennel and hispi cabbage salad                     | 10.00 |
| Yorkshire pudding and gravy                               | 5.00  |

## ROASTS

|                                                      |       |
|------------------------------------------------------|-------|
| Silverside of Black Hereford beef, horseradish sauce | 22.00 |
| Gloucestershire Old Spot pork belly, apple sauce     | 20.00 |
| Candy's farm lamb shoulder, mint sauce               | 24.00 |

All roasts accompanied by seasonal vegetables, roast potatoes,  
Yorkshire pudding and gravy

## MAINS

|                                                                      |       |
|----------------------------------------------------------------------|-------|
| Glazed red onion tarte tatin, whipped truffle brie, walnut, broccoli | 19.00 |
| Pan roast turbot, fennel, tomato and courgette                       | 30.00 |
| Fish pie with buttered hispi cabbage                                 | 25.00 |

## SIDES

|                                               |              |                |      |
|-----------------------------------------------|--------------|----------------|------|
| Buttered greens                               | New potatoes | Roast potatoes | 5.00 |
| Watercress, hazelnut and Old Winchester salad |              |                | each |

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens



# DESSERTS

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Blackberry cheesecake, green apple sorbet                        | 9.00  |
| Apple crumble, vanilla custard                                   | 9.00  |
| Dark chocolate torte, sour cherry 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>-Hardy's, pasteurised sheep's milk, hard, Manchego style</i>  |       |
| <i>-Old Winchester, pasteurised cows milk, hard, Gouda-style</i> |       |
| <i>-Isle of white soft, pasteurised cows milk, Brie style</i>    |       |
| <i>-Cranborne blue, pasteurised cow's milk, firm blue</i>        |       |

## AFTER DINNER DRINKS

|                                                                          |       |       |
|--------------------------------------------------------------------------|-------|-------|
| Espresso Martini                                                         |       | 11.50 |
| Liqueur Coffee                                                           |       | 8.00  |
| Irish, French, Baileys, Caribbean, calypso(+3.00)                        |       |       |
| Taylor's Special Ruby                                                    | 125ml | 8.75  |
| Taylor's Chip Dry White                                                  | 125ml | 9.50  |
| Carmes de Rieussec Sauternes                                             | 75ml  | 6.00  |
| Apricot, honey and citrus peel with a vibrant acidity and elegant finish |       |       |
| Baileys                                                                  | 50ml  | 4.50  |

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