

Sunday Roast Menu

Starters

Soup of the day (GF*) £7
Served with Bloomer bread and butter

Duck Confit Rillete (DF, GF*) £9
Pickle, Radish, Toast

Crispy Tiger Prawns £10
Asian Slaw, Lime Aioli

Isle of Wight Tomato Salad £8
Almonds, Kalamata Olives, Garden Basil and Olive Oil

Mains

Traditional Roast Beef (GF*, DF*) £18.50
Roasted Potatoes, Carrots, Parsnips, Cauliflower cheese and Greens in a rich Red wine jus
Traditional Roast Chicken (GF, DF*) £18.50
Sage and onion stuffing, roasted Potatoes, Carrots, Parsnips, Cauliflower cheese and spiced
Greens in a rich red wine jus
Baked Seabass (GF*, DF*) £18.50
Summer vegetables Fricassee, Cornish Potatoes, Lemon and chive beurre blanc
New Forest Mushroom and Porcini Risotto (GF, DF*, PB*) £16.50
Finished with parmesan, herby crust and grana padano

Desserts

Cheeseboard £11.50
Chutney, walnuts, grapes and crackers
Warm Ginger Cake £8.50
Clotted cream ice cream
Passion Fruit Tarte £8.50
Whipped mascarpone
Chocolate Torte £8.50
Blackcurrant sorbet

DF – Dairy Free DF*- can be Dairy free upon request GF – Gluten Free
GF*- can be Gluten free upon request V- vegetarian PB – Plant based
If you have a food allergy or intolerance, please ask a member of the team
about the ingredients of your meal before ordering.

A 10% discretionary food service charge will be added to your bill. Thank you!