



SUNDAY MENU

SOMETHING TO START.....

Cocktail - Pimm's Glass £7.50 or Aperol Spritz £10
Perfect G&T – Tanqueray gin, Cucumber & Watermelon Double Dutch tonic with fresh berries and cucumber £7
Hampshire Sparkling – Hattingley Valley, classic reserve £9.50 - 125ml glass

SNACKS

Padron peppers, spiced salt £4.50	Coppa salami, pickles £5
Hummus, olives, garlic flatbread £6	Crispy squid, aioli £6
Venison & black pudding Scotch egg, piccalilli £6	Dill marinated anchovies £4.50

STARTERS AND SHARING BOARDS

Grilled Wye Valley asparagus, Laverstoke Park mozzarella, lemon, olive oil, mint £9
Gressingham duck terrine, plum ketchup, pickles, toast £8.50
Smoked Chalk Stream trout tacos, avocado, lime, coriander £8.50
Rosemary & garlic baked Camembert, apricot & carrot chutney, focaccia £15
Mezze with garlic flatbread – baba ghanoush, hummus, roasted tomato & walnut pâté, couscous salad, radish, olives £15
Anti Pasti – prosciutto, coppa, Milano, Laverstoke Park mozzarella, olives, grilled marinated vegetables & focaccia £18

ROAST

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables and gravy.

Rump of Spring lamb £21
Rib of beef £18
Roast chicken & stuffing £15
Spinach, leek & sweet potato Wellington £14

MAINS

Ale battered South Coast haddock, chips, minted pea purée, chips, tartare sauce £15
Chargrilled prime beef burger, smoked bacon, Cheddar cheese, house relish, skin on fries £15
Grilled aubergine, field mushroom & chimichurri burger, tomato relish, skin on fries £12 *Add halloumi £2.50*

SIDES – ALL £4

Fries | Thick chips | Buttered leeks & greens | Caesar gem salad | Minted new potatoes | Truffle & parmesan fries

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.