



SUNDAY MENU

SMALLER PLATES

Soup of the day V VE* 8.5

Smoked Haddock Kedgeree Scotch egg, curried mayonnaise 11.5

Chicken & rabbit terrine, fig & red wine chutney 11

Prawn Cocktail, classic Marie rose sauce 13

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Baked Camembert, roasted with garlic & white wine, focaccia (to share) V 18

Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

SUNDAY ROASTS

All served with roast potatoes, seasonal veg, Yorkshire pudding & proper gravy

Roast Sirloin of beef 24 | Belly of Pork 22.5 | Roast Chicken Breast with sausage meat stuffing 23

Spinach Wellington (VE) 18.5

Pigs in blankets 5.5 | Cauliflower cheese 5.5 | Dauphinoise potato 7.5

LARGER PLATES

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8

Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon +2*

Sweet potato pakora burger, *harissa mayo, mango chutney, fries (VE)* 18.5

8oz Ribeye steak, Hasselback potato, Padron peppers, whipped peppercorn & tarragon butter 37

Add a sauce; peppercorn, bernaïse, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*)

Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) | Asian style greens 6 (V VE*)

V - Vegetarian VE - Vegan VE* - Vegan option available



SPARKLING

N.V	Hattingley Valley Classic Reserve NV, England (12%)	12.9 / 64
N.V	Hattingley Valley Rose, England (12%)	69.5
N.V	Moet Imperial, Moet & Chandon, France (12%)	79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

WHITE

		175ml / 250ml / Bottle
2023	Albarino Alba Martin, Codax, Spain (12%)	46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Macon Villages Preludes, Terres Secretes, France (12.5%)	50.8
2024	Picpoul De Pinet, Roquemoliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2023	Sauvignon Blanc – Frost Pocket, Marlborough New Zealand (12.5%)	11.8 / 15.6 / 44.5

RED

		175ml / 250ml / Bottle
2021	Bourgogne Cote d`Or Pinot, Nuiton-Beaunoy DOC, France (13%)	62
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d`Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

		175ml / 250ml / Bottle
2024	La Cadence Rose, Vin de France, France (12%)	6.95 / 9.95 / 27.95
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
2024	The Beach Rose, Chateau d`Esclans (13%)	48
2024	Rosepale CDP, Aubert and Mathieu, France (12.5%)	11.5 / 16.5 / 45

PORT

		50ml
	Cockburns Fine Ruby 20 Year Old Tawny Port (19%)	4.95
	LBV Port, Quinta do Crasto, Portugal (20%)	5.5

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

