

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

Sunday Menu

APERITIF DRINKS

- Aperol Spritz** Aperol, Prosecco, soda **8.00**
Peach Bellini Prosecco, peach liqueur, peach puree **7.50**
Chambord Royale Prosecco, Chambord **7.50**
Elderflower Grand Spritz Belvedere Vodka, St. Germain, soda, Prosecco **7.95**
Flower Power Seedlip Spice 94, apple juice, sugar syrup, muddled raspberries **5.50**

NIBBLES

- Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE) **3.50**
Halloumi fries, spring onions, Gotcha ketchup, spicy mayonnaise (V*) **5.50**
Marinated olives (VE) **2.95**

STARTERS

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| FRIED BUTTERMILK CHICKEN 6.50
spicy mayonnaise, jalapeños, micro coriander | HERITAGE TOMATO TART (V) 6.50
basil & rocket salad, Old Winchester cheese |
| KING PRAWN & CRAB BRUSCHETTA 6.95
Marie Rose sauce, smoked paprika, charred lemon | CARAMELISED ONION, THYME & CIDER SOUP (V) 5.50
giant Butler's Mature Cheddar crouton |
| CRISPY SMOKED PORK BELLY 9.50
grilled scallop, pea puree, crispy bacon | PORK & CHORIZO SCOTCH EGG 6.50
roasted chorizo mayonnaise, pea shoots |
| SPRING SALAD (VE) 5.95
maple-glazed carrots, orange segments, avocado, spinach leaves,
mustard dressing, chilli toasted seeds | |

SHARERS

- BAKED BRITISH CAMEMBERT (V)** 11.95
with honey & thyme, red onion & balsamic jam, charred sourdough
- PLOUGHMAN'S** 14.50
maple-glazed ham, Butler's Mature Cheddar, pork & chorizo scotch egg, piccalilli,
pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise
- MEZZE SHARER (V*)** 13.95
Halloumi fries with spring onions & spicy mayonnaise, marinated olives,
feta cheese, Peppadew® peppers, baby gem lettuce, hummus with harissa chickpeas, toasted pitta bread

MAINS

BACON & CHEESE BURGER 13.25

dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

CURRIED CAULIFLOWER BURGER (V*) 10.95

cucumber raita, mango chutney, seeded brioche bun, skinny fries

BAKED SEA BREAM 13.95

braised peas & lettuce, warm tartare sauce

CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V) 9.50

balsamic dressing

Add grilled chicken 4.00

GRILLED FARMHOUSE SAUSAGES 11.25

colcannon, crispy bacon, onion gravy

CHICKEN, HAM HOCK & PEA PIE 12.95

thyme-roasted heritage potatoes, sautéed green beans, gravy

ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.25

sweet mushy garden peas, chunky tartare sauce

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 11.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

ROPE-GROWN THAI-STYLE MUSSELS 14.00

coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries

roasts

Our roasts come with beef dripping roast potatoes, honey-roasted carrots & parsnips, buttered kale, cauliflower cheese with brown butter croutons, a Yorkshire pudding and rich gravy.

BRITISH SIRLOIN OF BEEF 16.50

ROAST CHICKEN BREAST 13.95

crispy bacon, sage & apricot stuffing

SHOULDER OF PORK 13.95

sage & apricot stuffing

VEGETARIAN ROAST (V) 10.95

roast potatoes and Yorkshire puddings that haven't been cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips, buttered kale and cauliflower cheese with brown butter croutons

CHILDREN'S ROAST

choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5 – 12 years old

CHAR-GRILL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP *Recommended medium* **17.95**

one of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

8OZ SIRLOIN *Recommended medium rare* **20.95**

taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8OZ RIB EYE *Recommended medium* **23.95**

you get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

8OZ FILLET *Recommended medium rare* **26.95**

the most prized cut of all, the fillet is incredibly tender

Béarnaise / Chimichurri / Peppercorn sauce **1.95 each**

CAULIFLOWER STEAK (V*) **11.50**

charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries

ARGENTINIAN STEAK

12OZ RIB EYE **29.95**

Recommended medium

exceptional quality beef from Argentina with great marbling which creates a superior flavour

LARGER CUTS

18OZ BRITISH CÔTE DE BOEUF **31.95**

Recommended medium

a bone in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

let's share

16OZ CHATEAUBRIAND *Recommended medium* **56.00** (28.00 per person)

the classic cut to share, taken from the centre tenderloin, next to the fillet

SIDES

Skinny fries (VE*) **3.50**

Sweet potato fries (VE*) **3.50**

Triple-cooked chips (VE*) **3.50**

Salt & vinegar onion rings (V*) **3.50**

Clotted cream mash (V) **3.50**

Charred vegetables & marinated Mozzarella salad (V) **3.50**

Maple-roasted carrots, toasted chilli seeds (V) **3.50**

Sautéed green beans & minted peas (V) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

DESSERTS

WHITE CHOCOLATE SPHERE (V) 6.50
with a peanut butter parfait, chocolate ganache
& hazelnut praline

BAKED LEMON CURD CHEESECAKE (V) 6.50
clotted cream, crème anglaise

RHUBARB & CUSTARD TART (V) 6.50
rhubarb puree, crème pat, vanilla pod ice cream

RASPBERRY SORBET (VE) 5.00
red berry coulis, strawberries, freeze-dried raspberries, fresh mint

GOOEY CHOCOLATE BROWNIE (V) 6.50
vanilla pod ice cream, caramel sauce, honeycomb

CHEESE & BISCUITS (V)
a selection of farmhouse cheese; Blue Monday, British
Camembert, Old Winchester Extra Mature and Fountain's Gold
Cheddar served with cheese oatcakes, Bath Oliver biscuits,
grapes and apricot & ginger chutney

Enjoy all four cheeses to share **10.95**
or choose one cheese **6.50**

sweet tooth

THE SHARER (V) 14.50

a selection of three of our desserts, for those who can't decide; Rhubarb & custard tart,
Baked lemon curd cheesecake & Gooey chocolate brownie

DESSERT WINES

The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.

QUADY WINERY, ESSENSIA
ORANGE MUSCAT USA 15% 23.00
sweet oranges & apricots balanced with a fine citric acidity

CARLO PELLEGRINO,
PASSITO DI PANTELLERIA ITALY 15% 23.00
dried fruits & apricots; elegant in style

SAINT CLAIR AWATERE NOBLE RIESLING
NEW ZEALAND 12.5% 31.00
pear & stone fruit with a long lingering sweet honey finish

CASTELNAU DE SUDUIRAUNT,
SAUTERNES FRANCE 14% 31.00
aromas of orange blossom & spices; soft & delicate

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.