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

FRIED BUTTERMILK CHICKEN  6.75
spicy mayonnaise, jalapeños, micro coriander

KING PRAWN & CRAB BRUSCHETTA  7.25
Marie Rose sauce, smoked paprika, charred lemon

CRISPY SMOKED PORK BELLY  9.50
grilled scallop, pea puree, crispy bacon

HERITAGE TOMATO TART (V)  6.95
basil & rocket salad, Old Winchester cheese

CARAMELISED ONION, THYME & CIDER SOUP (V)  5.95
giant Butler’s Mature Cheddar crouton

PORK & CHORIZO SCOTCH EGG  6.95
roasted chorizo mayonnaise, pea shoots

SPRING SALAD (VE)  6.25
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

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

**BACON & CHEESE BURGER** 13.75
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*)** 11.50
cucumber raita, mango chutney, seeded brioche bun, skinny fries

**BAKED SEA BREAM** 15.95
braised peas & lettuce, warm tartare sauce

**CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V)** 9.95
balsamic dressing
*Add grilled chicken 4.00*

**GRILLED FARMHOUSE SAUSAGES** 11.75
colcannon, crispy bacon, onion gravy

**CHICKEN, HAM HOCK & PEA PIE** 13.95
thyme-roasted heritage potatoes, sautéed green beans, gravy

**ALE-BATTERED FISH & TRIPLE-COOKED CHIPS** 13.75
sweet mushy garden peas, chunky tartare sauce

**BUTTERNUT SQUASH & CHICKPEA CURRY (VE)** 12.50
braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

**ROPE-GROWN THAI-STYLE MUSSELS** 15.00
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

SIDES

<table>
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<tr>
<th>Side</th>
<th>Price</th>
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<tr>
<td>Skinny fries (VE*)</td>
<td>3.50</td>
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<td>Sweet potato fries (VE*)</td>
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<td>Triple-cooked chips (VE*)</td>
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<td>Salt &amp; vinegar onion rings (V*)</td>
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<td>Clotted cream mash (V)</td>
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<td>Charred vegetables &amp; marinated Mozzarella salad (V)</td>
<td>3.50</td>
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<tr>
<td>Maple-roasted carrots, toasted chilli seeds (V)</td>
<td>3.50</td>
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<tr>
<td>Sautéed green beans &amp; minted peas (V)</td>
<td>3.50</td>
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<td>Chorizo mac &amp; cheese, sourdough crust</td>
<td>5.00</td>
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STONE - BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

MARGHERITA (V)  8.95
with marinated buffalo Mozzarella, oak-smoked tomatoes, basil

SALAMI PEPPERONI  9.95
with Peppadew® peppers, red chillies, jalapeños

KOREAN SPICY CHICKEN  10.75
with Peppadew® peppers, red onion, goat’s curd, fresh chillies

SPICY KING PRAWNS  12.75
with chorizo Ibérico, smoked anchovies, rocket, lemon zest, fresh chillies

CHESTNUT MUSHROOMS (V)  10.25
with white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

SMOKED PORK BELLY  11.75
with lime ricotta, spring onion, sweet chilli sauce, lime zest

BEEF RAGU  12.50
with salami pepperoni, chorizo Ibérico, prosciutto ham

PROSCIUTTO HAM  10.25
with caramelised pineapple, oak-smoked tomatoes

Garlic dough balls (V) / Tomato & Parmesan dough balls  4.00 EACH

Swap half of any pizza for our house salad with a balsamic dressing.

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

STONE-BAKED PIZZAS
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

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.