

SUNDAY LUNCH MENU

TWO COURSES £42 • THREE COURSES £50

TO START

CHICKEN
TERRINE
*Roast carrot,
burnt apple, mustard*

PRESERVED ISLE OF
WIGHT TOMATOES
Whipped goat's cheese

CHICKEN LIVER
PARFAIT
*Madeira onions,
crispy shallots, brioche*

PEA AND HAM
SOUP
*Crème fraîche,
wild garlic*

MAINS

All served with roast potatoes, seasonal vegetables, Yorkshire pudding, traditional gravy

ROAST CHICKEN CROWN
Bread sauce

OVERNIGHT ROAST PORK BELLY
Apple sauce

DRY-AGED RUMP OF BEEF
Horseradish hollandaise

BEEF WELLINGTON
*Horseradish hollandaise
(£20 supplement)*

VEGETARIAN MAIN

WILD MUSHROOM WELLINGTON
Mushroom velouté, pine nuts

POTATO GNOCCHI
*Old Winchester, tenderstem broccoli,
pine nut pesto genovese*

FISH

DAY BOAT FISH

Please come up and take a look at our fresh fish display, or ask your server what we've landed today. Our day boat fish are served with Ratte potatoes & tartare sauce.

SIDES

PEAR & GORGONZOLA
SALAD
Walnuts, Chardonnay vinaigrette

TRUFFLED
CAULIFLOWER CHEESE

BONE MARROW
CREAMED POTATO
Gremolata

8.5

6.5

7

TO FINISH

STICKY
TOFFEE PUDDING
Roast vanilla ice cream

GREEN
APPLE
Yoghurt parfait, marigold, basil

WILD
STRAWBERRIES
*Chantilly cream, olive oil gel,
basil sorbet*

SELECTION OF
ARTISAN CHEESE
(£7 supplement)

