Sunday Lunch

Starters

Homemade Soup of the Day £6 (*£3.50)

Served with warm slices of sourdough baguette and salted butter (Vegan available GF available)

Marinated Olives With Homemade Rosemary Focaccia Bread £6

With olive oil and balsamic vinegar

(Vegan available GF available)

Deep Fried Crispy Whitebait £7.50 (*£4)

Served with Rocket & Balsamic and homemade tartare sauce

Chicken Wings £7 (*£3.50)

In your choice of bbq or buffalo sauce, topped with spring onion and red chillies (GF available)

Chicken Liver Pate £6.50 (*£3.50)

With toasted sourdough and a side of rocket with balsamic glaze

Mains

Traditional Roast:

Roast Leg of Lamb £18.50 (*£7.95) Roast Topside of beef £17.50 (*£7.95) Roast Chicken Breast £15.50 (*£7.95)

All served with roasted garlic & herb potatoes, maple glazed carrots & parsnips, swede mash, seasonal greens, braised red cabbage, Yorkshire pudding and proper homemade gravy

(GF available)

Vegan Wellington Slice £15.50 (*£8.00)

Puff pastry filled with butternut squash, chickpea, sweet potato, carrot and walnuts with a smokey red

pepper & redcurrant chutney

Served as above, but with Vegan gravy

(Vegan)

Home-Cooked Ham, Egg & Chips £12.50 (*£6.00)

Served with peas (GF)

New Forest Wild Mushroom Risotto (GF) £14.00 (*£7.00)

Garnished with Truffle oil Parmesan cheese and Pea shoots (Vegan available, GF)

Buttermilk Chicken Burger £16.00

Coated in panko breadcrumbs and served in a brioche bun with lettuce, onion, tomato and sliced gherkins with a buffalo mayo, fries and homemade coleslaw

(Vegan available)

Scampi & Chips £13 (*£6.50)

Served with thick cut chips, Peas and a homemade tartare sauce

Fish & Chips £14.50 (*£7.00)

Fresh Haddock fillet in our homemade beer batter, served with peas and homemade tartare sauce (GF available)