



SPRING SUNDAY MENU

FRESH - SEASONAL - LOCAL

WHILE YOU WAIT

Garlic ciabatta **V** **GF** 3.75
add cheese 50p

Marinated olives **VE** **GF** 3.50

Roasted chorizo and red pepper **GF** 5.95

Crispy fried whitebait **GF** 4.95
dusted with cayenne pepper,
Cold Pressed oil
rapeseed mayonnaise

Halloumi fries **GF** 5.95
Cold Pressed
'Nduja mayonnaise

Rosemary and garlic focaccia **V** 4.95
served warm, salted butter,
balsamic syrup, Cold Pressed
Oil Company rapeseed oil

DESSERTS

Summer fruit pavlova **V** **GF** 6.25
meringue, lime curd, strawberry, mango
and kiwi salsa, cracked black pepper

Apple and vanilla crumble tart **V** **GF** 6.50
Cornish clotted cream

Sticky toffee pudding **V** **GF** 6.50
salted caramel sauce, Cornish clotted cream

Warm chocolate brownie **V** **GF** 6.50
dark chocolate sauce, vanilla ice cream

Local ice cream **V** **GF**
2 scoops 3.95 | 3 scoops 5.25
chocolate | vanilla | strawberry |
honeycomb | salted caramel | cherry

Local sorbet **VE** **GF**
2 scoops 3.95 | 3 scoops 5.25
lemon | raspberry | mango

STARTERS

Homemade soup of the day **VE** **GF** 5.95
toasted focaccia

Battered tiger prawns **GF**
starter 8.95 | main 14.95
Cold Pressed Oil Company
'Nduja mayonnaise

Beetroot cured smoked salmon **GF** 8.95
chimichurri, dressed rocket, ciabatta crostini

Chicken, truffle and herb terrine **GF** 7.95
herb oil, ciabatta crostini, dressed rocket

Whole baked Camembert to share **V** **GF** 15.95
topped with warm tomato, olive and
red pepper salsa, toasted focaccia
extra toasted focaccia £2.50

Sun blushed tomato, red pepper
and feta tartlet **V** **GF** 7.50
served warm, dressed rocket

GREAT BRITISH ROASTS

Roast sirloin of British beef **GF** 17.50
(cooked pink)

Squash, spinach and sage
stuffed flat mushroom **V** **GF** 12.95
Yorkshire pudding, roasted new potatoes,
seasonal vegetables, rich red wine gravy

Dry aged loin of English pork **GF** 15.95
crackling, apple sauce

EXTRA TRIMMINGS

Yorkshire pudding 1.50
cauliflower cheese 3.95
roast potatoes **GF** 3.95
seasonal vegetables **GF** 3.95

Duo of roasts **GF** 19.95

Can't decide which meat to have?
Why not have a bit of each?

*served with homemade Yorkshire pudding,
duck fat roast potatoes, seasonal vegetables
and rich red wine gravy* **GF** **++**

LOCAL BRITISH CHEESE BOARD

grapes, celery, onion marmalade,
artisan crackers **GF** 9.50

Rosary Ash **V**
from pasteurised goat's milk from the borders
of the New Forest, with a mousse-like
texture and a natural acidity

Pratchett Blue **V**
a Dorset blue cheese, with a creamy and oaky
sweetness, from pasteurised cows milk

Winslade **V**
made in Hampshire, this Vacherin and
Camembert cross, has a soft creamy
texture and a nutty flavour

Sussex Charmer **V**
from West Sussex; a creamy mature cheddar
taste with the zing of Parmesan

MAINS

Fresh battered haddock **GF** 14.95
chips, minted mushy peas, tartare sauce

Chicken, ham and leek pie **GF** 15.95
creamy tarragon sauce, encased in shortcrust pastry,
sautéed mixed greens, crushed new potatoes

Prime British beef burger **GF** 14.95
Red Leicester, bacon jam, beef tomato,
baby gem lettuce, house burger sauce,
toasted brioche bun, chips, red cabbage slaw

Roasted squash and quinoa salad **V** **GF** **++** 12.50
broccoli, avocado, marinated feta,
toasted pumpkin seeds, citrus dressing

*Double up your burger patty £4.50
Why not add a side onion rings £3.95*

*Why not add either Halloumi fries **GF** £4.50,
Smoked chicken breast **GF** £4.50,
Battered tiger prawns **GF** £4.50*

Pan roasted chicken supreme **GF** 17.25
roasted squash, quinoa, soy and
sesame dressed courgette ribbons,
Kingfisher Farm watercress

Pan fried fillet of salmon **GF** 17.50
herb tossed new potatoes, sautéed
samphire, sauce vierge, dressed rocket

Sweet potato, mushroom and spinach pie **V** **GF** **++** 14.95
thick creamy sauce, encased in shortcrust pastry,
sautéed mixed greens, crushed new potatoes

Seaweed and samphire cake **VE** **GF** 14.95
sautéed tenderstem broccoli, herb tossed
new potatoes, chimichurri

A BIT ON THE SIDE

chips **GF** | crushed new potatoes **GF** | herb tossed new potatoes **GF**

onion rings **GF** | sautéed mixed greens **GF** | baby leaf salad **V** **GF** 3.95

GREEN PLATE POLICY

ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

V = VEGETARIAN DISH

VE = VEGAN DISH

++ = CAN BE ADAPTED TO VEGAN ON REQUEST

GF = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

GF = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST