

THE **WINNING** POST

SUNDAY MENU

STARTERS

Soup of the Day (v) (ve*) 8.5

Prawn Cocktail classic Marie rose sauce 13

Venison & Game Terrine pickled blackberries, focaccia 10.5

Grilled Pear Stilton, watercress, pickled walnuts, mustard dressing 10.5

Porcini & Wild Mushroom Parfait (ve) roasted beets, Madeira gel, toasted brioche 9

Kipper, Spinach, Bacon & New Potato Salad with a poached free-range egg 14

Beef Dripping Mince on Sourdough parmesan 12

Moules Marinière focaccia 12 | 19

Classic Baked Camembert (v) garlic & rosemary, focaccia (to share) 18

Seafood Platter trout mousse, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 35

SUNDAY ROASTS

All served with roast potatoes, seasonal veg, Yorkshire pudding & proper gravy

Roast Rump of Hampshire 28-day Dry-Aged Beef 26

Roast Belly of Hampshire Pork 22

Roast Chicken Breast sausage meat stuffing 23.5

Spinach Wellington (ve) 18

Sides: Pigs in Blankets 5.5 | Cauliflower Cheese 5 | Dauphinoise Potato 7.5 | Truffled Beef Croquettes 6

MAINS

Chalk Stream Trout Fillet new potatoes, samphire, white wine velouté, herb oil 21

Wild Mushroom Suet Pudding (ve) celeriac puree, braised greens & mushroom gravy 16.5

Cornish Orchards Cider Battered Haddock & Chips pea puree, tartare sauce & curry sauce Small 14.5 | Regular 22

Fish Pie with a Lobster Bisque seasonal greens 22 | Go light with a Mini Fish Pie 14.5

Beef & Hampshire Smoked Pork Burger cheese, burger sauce, skin on fries 19.5 add bacon +2

Endive & Goat's Cheese Tarte-Tatin (v) pear, walnut, watercress & cider dressing 16.5

8oz Ribeye Steak hasselback potato, whipped peppercorn & tarragon butter, tenderstem broccoli 37

Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

SIDES

Truffle & Parmesan Fries (v) 6 | Creamy Mash 5 | Broccoli 6 | Butter Bean Stew 6

Winter Leaf Salad 5 | Buttered Winter Greens 5 | Beetroot, Blue Cheese Salad 6



(v) Vegetarian (ve) Vegan (ve*) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.

