



## SMALLER PLATES

Seasonal soup of the day V VE\* 8.5

Steamed Cornish mussels, cider, leeks & cream 11.9

Smoked chalk stream trout pâté, pickled cucumber, focaccia 10.9

Prawn cocktail, avocado, cherry tomatoes & toasted focaccia 14.9

Duck liver pate, plum chutney, pickles, focaccia 9.9

Beer-braised Ox tongue Carpaccio, beetroot & sauce gribiche 8.9

Sauté Woodland Mushrooms, Shallots, tarragon & cream on toasted focaccia V\* 8.9

Baked Camembert, truffle & chili honey, chutney, focaccia (to share) 17.2

Seafood Platter – Whipped Chalk Stream trout, prawn cocktail, anchovies, smoked salmon, crispy squid & capers (to share) 33

## LARGER PLATES

Cornish Orchards cider battered haddock & chips, pea puree, tartare sauce 19.5

Steamed Cornish mussels, cider, leeks & cream, toasted focaccia, fries 21

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.5 *add bacon +2*

Curried cauliflower steak, red lentil dahl, onion Bhaji (Ve) 16.5

Red onion, squash, spinach & goats cheese tart, rocket (V) 17.7

Our Hampshire dry aged steaks are served with Hasselback potato, tenderstem, whipped peppercorn & tarragon butter.

10oz Sirloin 39 | 8oz Fillet 44 | 31oz Short bone Tomahawk 95 | 20oz Chateaubriand 98

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

## A LITTLE MORE ON THE SIDE

Truffle & parmesan fries (V) 5.8 | Garden salad (VE) 5.5 | Minted new potatoes (V VE\*) 5 |

Dauphinoise potatoes (V) 8.5 Tenderstem broccoli, lemon & chili (VE) 5.8 |

Beetroot, stilton & toasted cashews (V) 5.9



## THE SUNDAY MENU

### GREAT BRITISH BAR SNACKS

Sage & Onion Yorkshire pudding, pigs in blankets, house gravy 5.3  
Homemade focaccia & oils 5.8 (VE) add olives +2, add houmous +2  
Beef Croquette, horseradish mayo 9.9 | Satay chicken, curried peanut sauce 8.9  
Sesame Prawn toast 9.9 | Edamame beans, chili & garlic salt 6.8 (VE)  
Korean fried cauliflower (VE) | 6.5 Marinated Greek olives (VE) 5.8 | Crispy Squid, aioli 9.9  
Fillet steak sliders, chimichurri 10.5 | Padron peppers, spiced salt (VE) 5.9  
Hasselback potato, buffalo mayo & stilton 6.9 | Raj's Onion bhaji 7.3 | Teriyaki pork belly bites 9.9

### SUNDAY ROASTS

Roast rump of Hampshire 28-day dry aged beef & slow braised shin 29.5  
*Guinness glazed Yorkshire pudding, dripping roast potatoes, seasonal vegetables, proper gravy and homemade horseradish sauce*

Roast turkey, chestnut stuffing, 24.5  
Roasted belly of Romsey pork 22.5  
*Our roasts are served with Yorkshire pudding, dripping roast potatoes, seasonal vegetables & gravy*

Sweet potato & kale wellington 17.8 (VE)  
Add our stunning cauliflower cheese (V), pigs in blankets 5.5

### PROVENANCE OF OUR CATTLE

Our beef & pork are sourced from Owtons Butchers at Chalcroft Farm, a family run business with over 750 years of farming heritage. Billy Owton selects our 28-day dry aged beef from traditional breeds like Angus, Hereford & Sussex, all raised locally on Hampshire farms.

### 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 allergen 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 remove the gratuity no problem – just ask your server.

