



SUNDAY MENU

SMALLER PLATES

Soup of the day V VE* 8.5

Venison & Black pudding Scotch egg 10

Prawn Cocktail, classic Marie rose sauce 13

Heirloom tomato, grilled peach, burrata, homemade focaccia (VE*)

Seared yellow fin tuna, crispy rice cake, avocado, pickled ginger and radish salad

Duck parfait, red onion marmalade, chicory & brioche

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing

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

Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

SUNDAY ROASTS

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

Roast rump of Hampshire 28-day dry aged beef & slow braised shin 29.5

Roast Chicken Breast with sausage meat stuffing 23

Spinach Wellington (VE) 18.5

Pigs in blankets 5.5 | Cauliflower cheese 5.5 | Dauphinoise potato 7.5

LARGER PLATES

Cod Kiev, miso garlic butter, new potatoes, pak choy & lemon beurre blanc 24

Linguine of Dorset clams, garlic & parsley, heirloom tomatoes & pangrattato

Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8

Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing

Sweet potato pakora burger, harissa mayo, mango chutney, fries (VE) 19.5

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon +2*

8oz Ribeye steak, Hasselback potato, heirloom tomato side salad, whipped peppercorn & tarragon butter 37
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*) |

Heirloom tomato salad (VE) | Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) | Asian style greens 6 (V VE*) | Dauphinoise potato 7.5 (V)

SPARKLING & CHAMPAGNE

		125ml / Bottle
N.V	Hattingley Valley Classic Reserve NV, England (12%)	12.9 / 64
N.V	Hattingley Valley Rose, England (12%)	69.5
N.V	Moet Imperial, Moet & Chandon, France (12%)	79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

WHITE

		175ml / 250ml / Bottle
2023	Albarino Alba Martin, Codax, Spain (12%)	46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2023	Chardonnay, Thelema, South Africa (13%)	55
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Muscadet 'La Pacherie' – Domaine Jeremie Huchet, France (11.5%)	42.5
2024	Petit Chenin Blanc, Ken Forrester Wines, South Africa (12.5%)	38
2024	Picpoul De Pinet, Roquemolliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2024	Pouilly Fume – Domaine de BelAir, France (12%)	58
2024	Sancerre – Domaine Andre Neveu, France (12.5%)	59.9
2023	Sauvignon Blanc – "Havoc & Harmony", Marlborough New Zealand (11%)	11.8 / 15.6 / 44.5

RED

		175ml / 250ml / Bottle
2023	Beaujolais Villages 1940 – Domaine Jean Michel Dupre, France (12%)	9.5 / 13.5 / 43
2021	Bourgogne Cote d'Or Pinot, Nuiton-Beaunoy DOC, France (13%)	62
2023	Cabernet Sauvignon Ou Kalant, MAN, South Africa (13%)	36
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2022	Chianti Classico 'La Lellera' – Castello Vicchiomaggio, Italy (13%)	48
2022	Cotes du Rhone 'Mistral' – Famille Suter, France (14%)	11.8 / 15.6 / 44.5
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d'Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2019	Pauillac, Lacoste-Borie, France (14.5%)	92
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2021	Pomerol, Chateau Des Moines, France (12.5%)	70
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2016	Rioja, Azabache, Grand Reserva, Spain (14%)	59
2021	Saint-Emillion Grand Cru – Chateau Tour du Cauze, France (13.5%)	70
2022	Shiraz, Geoff Merrill, Pimpala Road, Australia (14.5%)	45.5
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

		175ml / 250ml / Bottle
2024	Petit Rose, Ken Forrester, South Africa (12.5%)	38
2024	Piquepoul Noir Rose – Vignobles Foncalieu, France (12%)	11.25 / 14.9 / 41.5
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
N.V	L'Amour Rose, Cotes de Provence, France (12.5%)	11.5 / 16.5 / 45

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.

