



SAMPLE SUNDAY MENU

PLATTERS (ideal for 2-3 people or as a main for 1)...

- Mixed Freshly Baked Breads (v/vgo/gfo)** £9.50
with herb & smoked butter, olive oil, balsamic glaze, spicy tomato chutney, sun blushed tomatoes & olive tapenade.
- Baked Camembert (gfo)** £17.95
studded with garlic & rosemary, accompanied with spicy tomato chutney, freshly baked bread, olives, apple, carrot & celery sticks.
- Meat & Cheese Platter (gfo)** £19.95
with cured meats, smoked chicken, selection of new forest cheeses. accompanied with seasonal salad, spicy tomato chutney, olives, garlic mayonnaise, garlic & herb ciabatta.

TRADITIONAL ROASTS...

	Adult	Under 16s
Chicken Breast (gfo) with stuffing.	£18.95	£9.95
Pork Loin (gfo) with crackling.	£19.95	£9.95
Beef Sirloin 28 - Day Dry Aged (gfo)	£20.95	£9.95
Lamb Rump (gfo) with red currant jus.	£21.95	N/A

Accompanied with duck fat roast potatoes, seasonal vegetables, gravy & Yorkshire pudding.

Pigs in Blankets...£4.50

MAINS...

- Beetroot & Butter Nut Squash Wellington (v/vgo)** £17.00
with seasonal salad & new potatoes.
- Spinach, Artichoke & Parmesan Frittata (v/gfo)** £17.00
with seasonal salad & new potatoes or chunky chips.
- Fish & Chips (gfo)** £18.00
beer battered cod fillet, with triple cooked chunky chips, tartare sauce and seasonal salad.
- King Prawn Salad (gfo)** £20.95
with seasonal salad, mango dressing, pickled fennel & pomegranate with chunky chips or new potatoes.
- Fillet of Sea Bass (gfo)** £21.95
with crushed potatoes, samphire grass & lemon butter king prawns.

CHILDRENS (under 16s) ...

- Fillet of Cod (gfo)** £9.95
with creamy mashed potatoes & seasonal vegetables.
- Tomato Linguine (v)** £9.95
topped with cheese served with garlic & herb ciabatta.
- Fish & Chips (gfo)** £9.95
beer battered cod fillet with triple cooked chunky chips

DESSERTS...

- Choice of Marsh Fields Ice Creams (gfo)** £2.95 per scoop
choose from; vanilla clotted cream, chocolate heaven, succulent strawberry, salted caramel, honey & stem ginger or mint chocolate chip.
- Choice of Marsh Fields Sorbets** £2.95 per scoop
choose from; Gin, Lemon or Raspberry.
- Coffee Affogato (gfo)** £7.50
with single espresso, vanilla clotted cream ice cream & white chocolate shortbread.
- Rhubarb & Apple Crumble (vgo)** £8.95
with vanilla crème anglaise.
- Salted Caramel Crème Brûlée (gfo)** £8.95
with white chocolate & hazel nut shortbread.
- Strawberry & White Chocolate Cheese Cake** £8.95
with seasonal berries & berry sauce.
- Chocolate Brownie** £8.95
with chocolate heaven ice cream.
- Cheese Board (gfo)** £11.95
selection of local cheeses with biscuits, pickled grapes and a caramelised onion & fig chutney.

**KEY: (v) =Vegetarian. (vgo) =Vegan Option. (gfo) = Gluten Free Option.
Please advise when ordering so we can adapt where required.**

Our food is cooked and prepared to order. Some of our dishes can take up to 20 minutes - during busy periods of service this may be longer.

If you have any dietary requirements, please advise your server.
Service charge is not included unless you are party with 8 or more guests then a 10% discretionary service will be added to your bill,

If you wish for this to be removed, please let us know.

All tips are shared equally between the team.

Head Chef: Sebastian Krakowiak

Manager: Will Barnaby