

SUNDAY MENU

Available 12:00 - 18:00

Nibbles

Crispy fried whitebait with a zesty lemon aioli 5.50

Honey and mustard glazed chipolatas, and crispy onions 6.50

Marinated giant green olives with rosemary and sundried tomatoes VE 3.95

Baked sourdough, Cold Pressed Oil Company rapeseed oil, balsamic syrup and salted butter V *VE 5.50

Laverstoke Park buffalomi fries, with a spicy coconut yoghurt, avocado and harissa dip, topped with candied seeds V 7.50

Starters

Soup of the day, with freshly baked sourdough bread **VE** 6.00

Prawn cocktail: romaine lettuce, crispy onions, Marie Rose sauce, freshly baked sourdough bread 8.75

Ham hock and pea terrine, with piccallilli, and toasted sourdough 8.25

Laverstoke Park Farm buffalo mozzarella, bloody mary marinated beef tomato, roasted cherry tomatoes, and candied seeds **V *VE** Starter 7.50 | Main 13.95

Sun blushed tomato, red pepper and feta tart, with a mixed leaf salad, garlic and parsley dressing, roasted heritage tomatoes, and beetroot glaze **V** 7.75

Baked camembert to share, with honey and thyme, and fresh sourdough bread for dipping 16.50

Roasts

Sirloin of beef, with horseradish sauce 21.50

Half roasted chicken 16.50

Chickpea, green lentil and polenta loaf **V** 14.50

All roasts are served with roast potatoes, seasonal vegetables and bottomless Yorkshire puddings and rich roast gravy

Cauliflower cheese **V** 4.50

Roast potatoes **V** 4.50

Pork stuffing 5.50

Mains

Grilled chicken Caesar salad: romaine lettuce, sourdough croutons, pancetta lardons, shaved Parmesan, anchovies, and Caesar dressing 15.50

Crispy-battered haddock and chunky chips with minted crushed peas, and tartare sauce 17.50

Summer grain salad: quinoa, bulgar wheat, grilled asparagus, pomegranite seeds, cherry tomatoes, candied seeds, avocado and harissa dressing **VE** 12.50

*Add grilled Laverstoke Park Farm Halloumi **V** 3.50*

Salmon and New Forest asparagus fishcake, with roasted new season potatoes, buttered green beans, sauce vierge 18.25

Traditional Cumberland sausages, chive mash, sautéed summer greens, cider braised onions 13.95

Lamb and mint pie, in a crispy pastry case, with buttered mash, and sautéed summer greens 16.95

Spiced sweet potato short crust pastry pie, with buttered mash, and sautéed summer greens **V *VE** 15.95

Prime British steak burger, mature cheddar, smoked pancetta, crispy onions, burger sauce, and skin-on-fries 15.95

Sides

Sautéed summer greens **V *VE** 3.50

Secretts' baby leaf salad, cherry tomatoes, house dressing **VE** 3.95

Skin-on-fries or chunky chips **VE** 3.50

Desserts

Bramley apple and vanilla crumble tart, with clotted cream gelato **V *VE** 7.25

Glazed lemon tart, summer berry compote, and chantilly cream **V** 8.25

English strawberry Eton mess, chantilly cream, and meringue **V** 6.50

Sticky toffee pudding, miso and muscavado caramel, and vanilla gelato **V** 6.75

Dark chocolate brownie, with vanilla gelato and caramel sauce **V** 7.25

Mooka gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin **V**

Mooka sorbet: mango, blackberry, lemon sorbet **VE**

1 scoop 1.95, 2 scoops 3.80 or 3 scoops 5.85

English cheese board, with apricot and ginger chutney,
fresh celery and crackers 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Dorset Blue, Tunworth Brie

New Light Lunch Menu

We've got a tasty new menu
available Monday to Saturday.

Enjoy a variety of lighter dishes, with mains
starting from just £9.25.

Fish Fridays

Calling all fish lovers - join us on
Fridays from 5:30pm

Tuck into a special menu of perfectly cooked
fish dishes, and the freshest catches brought to
you from our trusted suppliers.

See website for details and to book a table.

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 *VE = CAN BE ADAPTED TO VEGAN ON REQUEST

Please note, an optional 10% gratuity will be added to your bill.