

# GLUTEN FREE SUNDAY MENU

Available 12:00 - 18:00

## Nibbles

Crispy fried whitebait with a zesty lemon aioli 5.50

Marinated giant green olives with rosemary and sundried tomatoes VE 3.95

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 gluten free toast **VE** 6.00

Prawn cocktail: romaine lettuce, crispy onions, Marie Rose sauce, and gluten free toast 8.75

Ham hock and pea terrine, with piccaililli, and gluten free toast 8.25

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 gluten free toast for dipping 16.50

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## 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 rich roast gravy*

Cauliflower cheese **V** 4.50

Roast potatoes V 4.50

Pork stuffing 5.50

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## Mains

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

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, 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 gluten free toast 12.50

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

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## 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 freshes catches brought to  
you from our trusted suppliers.

See website for details and to book a table.

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## 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.**