



Sunday Lunch 18th January

Nibbles

Crown & Anchor Marinated Gordal Olives — £5.00

Homemade Sourdough Focaccia, Olive Oil, Dukkha — £5.50

Buttermere Pheasant Charcuterie, Cornichons — £8.50

Homemade Pork Crackling, Apple Sauce — £6.00

Grilled Sardines, Montpellier Butter — £7.50

Mains

Nut Roast — £23.00

Roasted Beef Rump Cap — £29.00

Fennel Salted Pork Belly — £26.00

All Roasts served with Beef Fat Roast Potatoes, Vichy Carrots, Seasonal Greens, Swede & Carrot Purée, Yorkshire Pudding

Market Fish, New Forest Brown Chanterelles, Mash, Chicken Butter Sauce — £30.00

All Sides Serve Two £6.50

Additional Roast Potatoes | Cauliflower Cheese, Pangritata | Sticky Red Cabbage

Puddings

Blackberry & Apple Crumble, Clotted Cream — £9.00

Sticky Toffee Pudding, Brandy Snap, Vanilla Ice Cream — £10.00

Classic Vanilla Affogato, Stollen Biste — £6.50

Barkham Blue, Quince & Walnut Tart, Treacle Bread — £12.00

Selection of Homemade Ice Cream & Sorbets — £2.50 per scoop

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.