

SUNDAY

SOMETHING TO START

William Pear Bellini	£7.5	Rose Tinted G&T	£7.5
Ceder's C&T (AF)	£4.95	<i>Bloom Rose & Jasmin gin & Double Dutch tonic</i>	
<i>A twist on classic gin botanicals with Double Dutch tonic</i>		Apple'roll Spritz (AF)	£9
Aperol Spritz	£9	<i>Lyre's Italian Spritz, Eins Zwei Zero sparkling rosé & apple juice</i>	
Hampshire Sparkling	£9.95	Copenhagen organic sparkling tea (AF)	£6.75
<i>Hattingley Valley, classic reserve</i>		Pornstar Martini	£9

SHARING / GRAZING

Rosemary & garlic baked camembert, seasonal chutney & crusty bread (V)	£15.5	Beetroot falafel & harissa mayo (Ve) (Gf)	£5
Mezze board with garlic flatbread, baba ganoush, houmous, beetroot falafel, couscous salad, radish & olives (Ve)*	£16	Houmous, olives & garlic flatbread (V) (Ve)*	£6.5
		Dill marinated anchovies with crostini	£5
		Pork sausages, mustard & pickled onion	£6
		Marinated Greek olives (Ve) (Gf)	£3.5

STARTERS

Truffle potato & cheese scotch egg with chive soured cream (V)			£7
Crispy squid & aioli (Gf)			£7.5
Soup of the day with crusty bread & butter (V) (Ve)*			£6.5
Thai beef salad, shredded vegetables, cucumber, toasted cashews, crispy onions & aromatic lime dressing			£9.5 / £16
Black bean & sweet potato chilli tacos, guacamole, pink onions, lime & coriander (V) (Ve)			£7
Grilled asparagus, mozzarella, lemon, olive oil & pumpkin seeds (Gf) (Ve)*			£9.5
Smoked mackerel & horseradish pate with beetroot, celeriac & apple relish served with toast			£8.5
Seared scallops, courgette, samphire, pea & radish salad, crisp prosciutto & truffle dressing (Gf)			£14

(V) Vegetarian (Ve) Vegan (Ve)* Vegan alternative available (Gf) Gluten Free

Adults need around 2000 kcal a day. Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

MAINS

Classic fish pie with salmon, cod, smoked haddock & king prawns topped with buttery mash, served with seasonal greens (Gf)	£17
Pan-fried duck breast with Dauphinoise potatoes, glazed carrots spring vegetables & red wine jus (Gf)	£22
Beer battered south coast haddock with chips, minted pea puree & tartare sauce (Gf)	£16.5
Chargrilled prime beef burger with cheddar cheese, smoked bacon, house relish & skin on fries	£16
Grilled aubergine, field mushroom & Chimmichurri burger with tomato relish & skin on fries (Ve) Add halloumi + £2.5 (V)	£13

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy.

Roast Sirloin of beef £19.5

Roast breast of chicken & sausage meat stuffing £18

Herb stuffed Pork Porchetta £18

Spinach, leek & potato Wellington (V) £15

Add pigs in blankets + £4

SIDES - ALL £4.5

Truffle & Parmesan fries (Gf) / Garden salad (Gf) / Minted new potatoes (V) (Ve)* (Gf)
Buttered spring greens (Gf) / Grilled Mediterranean veg (V) (Ve) (Gf) / Tenderstem broccoli (Gf)

DESSERTS

Rhubarb crème brulée with ginger crunch sable	£7.5
Lemon meringue tart with raspberry coulis	£8
White chocolate & raspberry cheesecake with honeycomb	£8
Sticky toffee pudding with salted toffee sauce & vanilla ice cream (Gf)	£7.5
Belgian double chocolate brownie with vanilla ice cream & chocolate sauce (Gf)	£8
Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve)	2 scoops £4.5 / 3 scoops £6
British cheese selection with seasonal chutney, crackers & grapes	£9.5

MINI DESSERTS & COFFEE - ALL £6

*With your choice of hot drink (excludes liqueur & boozy options).
Proudly served with Moonroast small batch coffee, roasted in the heart of rural Hampshire.*

Chocolate brownie with sauce (Gf) | Sticky toffee pudding with sauce (Gf)
Homemade chocolate truffles



Allergen Info