



## Sunday

### **Starters**

House Breads, Hummus, Oil & Balsamic Vinegar £9

Salt & Pepper Panko Prawns & Sweet Chilli £8

Garlic & Chilli King Prawns & Toasted Ciabatta £8.5

Smoked Mackerel Pate, Toasted Ciabatta & Spiced Pickled Cucumber £8.5

Seafood Platter (Crevettes, Smoked Salmon, Haddock Goujons, Scampi), Pickles, Tartare Sauce & Crusty Bread £22

Whole Baked Camembert, House Breads, Caramelized Onion Chutney £18

### **Roasts**

**Served with Roast Potatoes, Seasonal Vegetables, Cauli Cheese, Yorkshire Pudding & Gravy**

Dry Aged Sirloin £20

Dry Aged Pork Loin £18

Vegan Roast £17

### **Mains**

Chargrilled Beef Burger, Cheese, Bacon, Skin on Fries & Coleslaw £17

Battered Haddock, Triple Cooked Chips, Crushed Peas & Tartare Sauce £17

Sage & Onion Footlong Hotdog, Ranch, Skin on Fries & Mixed salad £16

Severn & Wye Smoked Mackerel Niçoise Salad £17

Puttanesca Linguini £15

### **Today's Special**

Half a Grilled Cornish Lobster, Garlic Butter, Skin on Fries, Chargrilled Tenderstem Broccoli & Dressed Local Watercress £32

### **Desserts**

Sticky Toffee Pudding & Vanilla Ice Cream £8.5

Chocolate Brownie & Vanilla Ice Cream £8

Apple & Rhubarb Crumble with Custard £8

Lemon Panna Cotta Tart with Vanilla Ice Cream £8

Selection of English Cheese, Biscuits, Grapes, Celery & Chutney £9

Selection of New Forest Ice Cream £3 per scoop

**All tables over 6 people will have a discretionary 10% service charge added. This service charge goes directly to the team. Our food and drink are 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.**