



While You Wait

Marinated olives (vg/gf) 3.5
Rustic bread, thyme butter (v/gfa) 4
Salt & pepper pork crackling, apple sauce (gf) 3.5
Anchovies in oil (gf) 3.5

Bar Snacks Available

Please see other menu

Sunday Set Menu

2 course £26

3 course £31

(single course available)

Starters

Soup of the day, rustic bread (gfa/vga)
Beef steak salad, coriander, chilli & lollo rosso, crushed almonds, thai lemongrass dressing (gf)
Cornish whitebait, lambs lettuce salad, tartar sauce
Sautéed wild mushrooms, peas, crème fraîche, parmesan, rustic bread (v/gfa)
Slow-cooked beef short rib rarebit on sourdough 9.7
Smoked salmon, haddock & prawn fishcake, salmon caviar, green coconut curry sauce, micro herb salad
Salt & pepper squid, tempura prawns, chilli asian slaw, sriracha mayo, lime (gf)

Mains

Battered fish & triple-cooked chips, crushed minted peas, chunky tartare sauce, charred lemon (gf)
Cauliflower, sweet potato, chickpea & coconut curry, coconut rice (gf/vg) Add prawns or chicken (+£6) Add halloumi (+£5)
8oz Jolly Farmer burger, lettuce, red onion chutney, watercress mayo, Spinneyfield cheddar, ketchup, gherkins, fries (gfa)
Plant burger, lettuce, red onion chutney, ketchup, mayonnaise, smoked Applewood vegan cheddar, gherkins, skin-on fries (v)
Panko buttermilk chicken burger, coleslaw, sriracha mayo, lettuce, fries (gfa) 16.5
Beef steak salad, coriander, chilli & lollo rosso, crushed almonds, thai lemongrass dressing (gf)
Grilled goats cheese, mixed leaves, red onion, heritage tomato, garlic croutons, crushed almonds, balsamic glaze

Roasts

Served with roast potatoes, double egg Yorkshire pudding, crushed roots, roasted carrots & parsnips, savoy cabbage, creamed leeks & gravy

Rump of beef (gfa) (+£3)
Hampshire slow-roasted pork belly (gfa)
Roast chicken breast (gfa)
Seasonal vegetable wellington (v/vga)
Trio of roasts: chicken, beef, pork (gfa) (+£7)

Sides

Triple-cooked chips/fries, watercress aioli (gf/v/vga) 5.5 Add cheese 6.5
Cauliflower cheese (v) 5.5
Sage & pork stuffing 5.5
Onion rings, watercress aioli (gf/vg) 5.5
Savoy cabbage, leeks, garden peas (gf/vg) 5
Mixed side salad, house dressing (vg/gf) 4.5

Pudding

Gingerbread crème brûlée, vanilla shortbread (v/gfa)
Apple & blackberry crumble, custard (v)
Chocolate brownie, vanilla ice cream, chocolate sauce (v/gf)
Sticky toffee pudding, toffee sauce, honeycomb ice cream (v)
Baked strawberry cheesecake (v)
Two scoops of ice cream: vanilla, chocolate, honeycomb, strawberry, mint choc chip (gf)
Mini chocolate brownie, sticky toffee pudding, bakewell or cheesecake with your choice of hot drink (v)

You are able to have just one course if you prefer. Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 10%.

An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones; game may contain shot.

All weights & measures are accurate before being cooked. (v) Vegetarian, (vg) Vegan, (vga) Vegan option available (gf) Gluten free (gfa) Gluten free option available