



We are proud to be championing British farmers & producing fresh food sustainably

While You Wait

- Marinated Olives (vg\gf) 3.7
- Rustic bread, wild garlic butter (v) 4.5
- Anchovies in oil (gf) 3.5
- Salt & pepper pork crackling, apple sauce (gf) 3.5

Bar Snacks Available

Please see other menu

Sunday Set Menu

2 course £27

3 course £32

(single course available)

Starters

- Soup of the day, rustic bread (gfa/vga)
- Salt & pepper squid, tempura prawns, chili asian slaw, sriracha mayo, lime (gf)
- Slow-cooked beef short rib rarebit on sourdough
- Cornish whitebait, lambs lettuce, tartar sauce
- Caponata & grilled goats cheese tart, rocket, balsamic glaze
- Sautéed wild mushroom, wild garlic, garden peas, crème fraîche, parmesan, rustic bread (v/gfa)
- Beef steak salad, asian crunchy vegetables, peanut & sesame dressing (gf)

Mains

- Battered fish & triple-cooked chips, crusted minted peas, chunky tartar sauce, charred lemon (gf)
- Chicken Caesar salad, soft-boiled egg, lambs lettuce, garlic croutons, parmesan (vga)
- Cauliflower, sweet potato, chickpea & coconut curry, coconut rice (gf/vg)
- Add prawns or chicken (+£6) Add paneer (+£5)
- 8oz Jolly Farmer burger, lettuce, red onion chutney, watercress mayo, Spinneyfield cheddar, ketchup, gherkins, fries (gfa)
- Panko buttermilk chicken burger, coleslaw, sriracha mayo, lettuce, fries (gfa)
- Plant burger, lettuce red onion chutney, ketchup, mayonnaise, smoked Applewood vegan cheddar, gherkins, fries (vg)
- Beef steak salad, asian crunchy vegetables, peanut & sesame dressing (gf)

Roasts

- Served with roast potatoes, double egg Yorkshire pudding, crushed roots, roasted carrots & parsnips, savoy cabbage, creamed leeks, gravy
- Rump of beef (gfa) (supplement +£3)
- Hampshire slow-roasted pork belly (gfa)
- Roast chicken breast & leg (gfa)
- Seasonal vegetable wellington (v/vga)
- Trio of roasts: beef, chicken, pork (gfa) (supplement +£7)

Sides

- Triple-cooked chips, watercress aioli (gf/v/vga) 5.5 Add cheese 6.5
- Cauliflower cheese (v) 6.5
- Sage & pork stuffing 5.5
- Onion rings, watercress aioli (gf/v/vga) 5.8
- Savoy cabbage, leeks & garden peas (gf/v/vga) 5.6
- Mixed side salad, house dressing (vg/gf) 4.8
- Pigs-in-blankets, honey mustard glaze (gf) 7.5

Puddings

- Gingerbread crème brûlée, vanilla shortbread (v/vga)
- Toffee apple crumble, custard (v/gfa)
- Chocolate brownie, vanilla ice cream, chocolate sauce (v/gf)
- Sticky toffee pudding, toffee sauce, honeycomb ice cream (v)
- Cherry bakewell tart, custard (v)
- Forest berry cheesecake (v)

Before you order you food & drinks, please inform a team member if you have a food allergy/intolerance, or voucher/discount as some may not be applicable.
A discretionary 10% service charge will be added to you bill. Rest assured that 100% of this goes to our amazing team.

If you like what we do & would like to join our team, please ask to speak to the manager.

Fish may contain bones, game may contain shot

(v) Vegetarian (vg) Vegan (vga) Vegan option available (gf) Gluten free (gfa) Gluten free option available