

sample sunday lunch menu

2 courses - £26.50, 3 courses - £31.50

GF/DF denotes can be made gluten free or dairy free but will have some menu changes

to start

Cream of celeriac soup, homemade caraway seed roll (GF)

Eggs Benedict on a toasted brioche bun (GF)

Tempura of King prawns, mango, red onion, chilli and lime salsa (GF/DF)

Salad of Laverstoke Farm buffalo mozzarella, basil and beef tomato (GF/V)

Smoked duck breast, apple and blackberry chutney (GF/DF)

mains

Sirloin of beef, Yorkshire pudding, roast potatoes (GF/DF)

Loin of Wiltshire pork, apple sauce, stuffing, crackling, roast potatoes (GF/DF)

Oven roasted supreme of chicken, creamy mash, red wine jus (GF)

Pan fried cod, tapenade potatoes, lobster cream (GF/DF)

Mediterranean vegetable risotto with olives (V)

(Vegan roast available GF/DF)

All our main courses are served with cauliflower cheese (GF) broccoli, pan fried courgettes, honey roasted parsnips, carrot and swede mash

puddings

Apple and blueberry crumble, custard (GF)

Warm Bakewell tart, vanilla ice cream

Vanilla seed crème brulee (GF)

Chocolate brownie sundae

Selection of Jude's of Winchester's ice creams: vanilla, chocolate, strawberry or caramel pecan (all GF except chocolate) Sorbets: lemon, blackcurrant or raspberry

(Vegan dessert available GF/DF)

kids menu (under 12's only)

Heinz tomato soup with bread

Fresh melon

Roast beef with Yorkshire pudding, or Pork,
roast potatoes and a selection of veg

Freshly battered cod, fries and peas

Pasta with tomato sauce and cheese

Apple and blueberry
crumble with custard

Selection of ice creams

2 courses 13.50

3 courses 16.50