



SUNDAY MENU

12.00pm – 5.00pm

1 COURSE 11.95 2 COURSES 15.95 3 COURSES 19.95

STARTERS

SEASONAL SOUP OF THE DAY

Warm baked French baguette

ROSARY ASH GOAT'S CHEESE

toasted walnuts, shredded apple, golden raisins & burnt apple puree

WILD MUSHROOM CROSTINI

garlic & chive cream sauce, grilled sourdough

POTTED CHICKEN LIVER PATE

caramelised red onion jam, toasted brioche

MAINS

ROAST HAMPSHIRE TOPSIDE OF BEEF

or

ROAST LOIN OF PORK

or

BUTTER ROASTED CHICKEN BREAST

All served with rosemary roast potatoes, cauliflower cheese, honey glazed carrot & parsnip, broccoli,

Yorkshire pudding & lashings of "proper" gravy

FRESH FISH OF THE DAY

served with new potatoes, fine beans and garlic butter

MUSHROOM, LEEK & CHESTNUT PIE (V) (VG)

with seasonal vegetables, roast potatoes & vegetarian gravy

DESSERTS

CHOCOLATE BROWNIE

chocolate sauce & vanilla ice cream

STICKY TOFFEE PUDDING

toffee sauce & vanilla ice cream

SELECTION OF BRITISH & EUROPEAN CHEESES

ale chutney, grapes & fudges cheese biscuits

SELECTION OF ICE CREAMS OR SORBETS

see server for today's flavours