

If you have an allergy or intolerance, please speak to a team member before you order food or drink. Full allergen & dietary information is available from our website.

SUNDAY MENU

STARTERS

FRIED BUTTERMILK CHICKEN 7.25

spicy mayonnaise, jalapeños,
micro coriander

KING PRAWN & CRAB BRUSCHETTA 7.25

Marie Rose sauce, smoked paprika,
charred lemon

CHUNKY SUMMER CARROT SOUP (VE) 5.95

tarragon, white beans, leeks,
charred sourdough

SPICED CARROT BHAJIS (VE*) 6.95

kachumber salad and coriander chutney

POACHED ASPARAGUS AND HERITAGE POTATO SALAD (V) 7.25

soft boiled free-range egg, brown butter
hollandaise, parsley

MAINS

CHEESE AND BACON BEEF BURGER 14.25

aged beef patty, crispy smoked
maple bacon, mature Cheddar, pickles,
burger sauce, skinny fries,
garlic mayonnaise

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50

braised rice, cucumber & coconut yogurt
tzatziki, charred flatbread

CHICKEN & RED PESTO RIGATONI 14.50

garlic, crème fraîche, Old Winchester
Extra Mature cheese, basil

ROAST COD LOIN 15.50

spicy chorizo, king prawns,
Padron peppers, saffron aioli

GRILLED FARMHOUSE SAUSAGES 11.75

savoy cabbage mash, crispy bacon,
onion gravy

CHARRED VEGETABLE SALAD (VE) 9.95

gem lettuce, chillies, coriander,
toasted sesame seeds &
Thai sesame dressing

**Add Halloumi (V) 3.00 or
Grilled Chicken 4.00**

ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.75

sweet mushy garden peas,
chunky tartare sauce

our Sunday roasts

All roasts are served with Sticky braised red cabbage (v) Buttered sugar snaps, peas
and beans (v) Honey-roasted carrots & parsnips (v)

ROAST SIRLOIN BEEF 16.50

beef dripping roasted potatoes, Yorkshire pudding, gravy

ROAST RACK OF PORK 14.75

sage & onion stuffing, apple sauce, beef dripping roasted potatoes, Yorkshire pudding, gravy

LEMON & THYME ROASTED HALF CHICKEN 13.95

honey glazed chipolatas, beef dripping roasted potatoes, Yorkshire pudding, gravy

MUSHROOM & CAMEMBERT WELLINGTON (V) 12.50

garlic-roasted potatoes, Yorkshire pudding, vegetarian gravy

CHILDREN'S ROAST

Choose any of our delicious roast dinners with all the trimmings;
half the portion & half the price. Perfect for those aged 5 – 12 years old

MAKE YOUR ROAST

extra special

Charred hispi cabbage, sage & onion crust,
triple mustard mayonnaise (V) **3.50**

Cauliflower mature Cheddar
cheese rarebit (V) **3.50**

SIDES

Skinny fries (VE*) **3.50**

Sweet potato fries (VE*) **3.50**

Triple-cooked chips (VE*) **3.50**

Thyme-roasted heritage potatoes (V) **4.00**

Chorizo mac & cheese, sourdough crust **5.00**

Halloumi fries (V*) **5.50**

Charred vegetable salad (VE) **3.50**

Salt & vinegar onion rings (V*) **3.50**

CHARGRILL OVEN-COOKED STEAKS

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP 17.95

Recommended medium. One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

8OZ SIRLOIN 20.95

Recommended medium rare. Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8OZ RIB EYE 23.95

Recommended medium. You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

8OZ FILLET 26.95

Recommended medium rare. The most prized cut of all, the fillet is incredibly tender

12OZ RIB EYE 29.95

Recommended medium. Exceptional quality beef from Argentina with great marbling which creates a superior flavour

18OZ BRITISH CÔTE DE BOEUF 31.95

Recommended medium. A bone-in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

let's share

16OZ CHATEAUBRIAND

Recommended medium. 56.00
(28.00 per person)

The classic cut to share, taken from the centre tenderloin, next to the fillet

STEAK SIDES

Charred hispi cabbage, sage & onion crust, triple mustard mayonnaise (V) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

Salt & vinegar onion rings (V*) **3.50**

Béarnaise (V) / Chimichurri (VE) / Peppercorn sauce **1.95 EACH**

DESSERTS

WHITE CHOCOLATE DOME (V) 6.50

peanut butter parfait, chocolate ganache & hazelnut praline

SUMMER PAVLOVA (V) 6.50

baked meringue, poached summer berries, vanilla cream, basil

GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce, honeycomb

BANANA STICKY TOFFEE PUDDING (V) 6.50

butterscotch sauce, vanilla pod ice cream

CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50

red berry coulis, raspberry sorbet

sweet tooth

THE SHARER (V) 14.50

a selection of three of our desserts for those who can't decide; Banana Sticky Toffee Pudding, Summer Pavlova and Goey Chocolate Brownie - yum!

CHEESE & BISCUITS (V)

a selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountains Gold Cheddar served with cheese oatcakes, Bath Oliver biscuits, grapes and apricot & ginger chutney

Enjoy our selection to share **10.95**
or choose one cheese **6.50**

Allergen advice: Due to the way our food and drink are prepared it is not possible to guarantee the absence of allergens in our meals and drinks, we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk () next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork, seafood or beef dishes do not contain bones or shell. Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.*