

## sample sunday lunch menu

### to start

Sopley asparagus, hollandaise sauce  
Fjordlings of Romsey hot and cold smoked trout,  
capers, brown bread and butter  
Cream of mushroom soup, warm mini loaf  
Duck liver parfait, toasted soldiers, red onion jam  
Prosciutto, goats cheese and orange micro herb salad

### mains

Roast sirloin of beef, Yorkshire pudding  
Loin of pork, red onion & sage stuffing, apple sauce, crackling  
Pan fried calves liver and onions, creamy mash  
Pan fried fillet of sea bream, king prawn seafood paella  
Butternut squash risotto finished with porcini oil  
All our roasts are served with roast potatoes, cauliflower cheese,  
broccoli and roasted heritage vegetables

### puddings

Rhubarb, apple and pear crumble, vanilla ice cream  
Warm treacle sponge pudding and custard  
Crème brûlée, shortbread biscuit  
Strawberry & passion fruit 'Eton mess'  
Hampshire & Wiltshire cheese board

2 courses - £21.50, 3 courses - £26.50

We pride ourselves on using local suppliers and produce.  
All our sunday roasts come from the farmers butcher at Swallowfield farm just around the corner.