

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 - £20.50, 3 courses - £25.50

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.