

SUNDAY

MENU

12 P M - 5 P M

STARTERS / TAPAS

(All tapas include sliced baguette)

FROM THE FIELDS

- Sauteed button mushrooms in a blue cheese sauce (GFO/V)
- Nachos, guacamole, jalapenos, sour cream, melted cheese (GFO/V)
- Whipped goats cheese, pickled beets, herb oil (GFO/V)
- Marinated queen olives with cider vinegar, pepper and olive oil (GFO/V)

FROM THE SEA

- Classic prawn cocktail, Spiced Marie rose (GFO)
- Fried whitebait, tartare sauce
- Lightly dusted calamari, lemon mayonnaise
- Smoked chalk stream trout, pickled beets, herb oil (GFO)

FROM THE LAND

- Slow cooked BBQ belly pork bites (GFO)
- Iberian mini chorizo with hot honey (GFO)
- Spanish albondigas "En salsa" with a tomato garlic sauce with toasted almonds (GFO)
- Pigs in blankets with chimichurri (GFO)
- Dirty fries. Topped with venison chilli (GFO)

Individually great as a starter or even better as Tapas to share
(recommend 3 dishes per person for a main course)

£6.95 each or 3 for 18.50

ROASTED TOMATO AND PIMENTO SOUP (GFO/V)

Warm baguette 5..50

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### ANGLESEY'S ROAST (GFO)

- Roast topside of New Forest beef **£17.95**
- Honey glazed gammon **£16.95**
- 6 hour cooked Belly pork **£16.95**
- Roast breast of Chicken **£16.95**
- Mega roast - beef, gammon and belly pork extra yorkies and roast potatoes **£21.95**
- Roasted cauliflower steak (V/VEO) **£15.50**
- Nut roast (V/VEO) **£15.50**

*All served with Roast potatoes, Yorkshire pudding, Maple roasted carrots and parsnips, Butternut squash and sweet potato puree, Braised red cabbage, Cauliflower and broccoli cheese, gravy*

### CHILDREN'S SMALL ROAST DINNER (GFO/VO/VE) **£8.50**

#### CHICKEN, BELLY PORK, GAMMON OR NUT ROAST

*Served with roast potatoes, Yorkshire pudding, roasted parsnips and carrots, steamed broccoli and gravy*



## DESSERTS

### STICKY TOFFEE PUDDING (V)

Butterscotch sauce, vanilla ice cream

6.95

### DULCE DE LECHE CREAM PROFITEROLE (V)

Salted caramel sauce

6.25

### BAKED VANILLA CHEESECAKE (V)

Mulled winter fruits, vanilla ice cream

6.25

### APPLE AND WINTER FRUIT CRUMBLE (GFO/VEO)

Stewed fruits topped with a pistachio, pecan and oat crumble. Served with creamy custard

5.95

### CRÈME BRULEE (GF/V)

Flavoured with vanilla seeds

6.25

### CHEESE AND BISCUITS (GFO/V)

A selection of 4 cheeses with chutney and dried fruits

8.50

### ICE CREAMS (GFO/V/VEO)

3 scoops 4.95

2 scoop 4.35

1 scoop 3.95

Vanilla, white chocolate and raspberry, choc chip cookie dough, salted caramel

### RASPBERRY OR LEMON SORBET (GF/V/VE)

3 scoop 4.95

2 scoop 4.35

1 scoop 3.95

V- Vegetarian

VE / VEO - Vegan / can be adapted to be vegan

GF - Gluten Free

GFO - the dish can be adapted to be gluten free

If you have a food allergy or special dietary requirement, please let a member of staff know