

Sunday Lunch Menu

STARTERS

Prawn Cocktail (gf option) (p)

£10.50

Cold water Atlantic prawns, tossed in a sweet marie rose sauce & set on a mixed salad leaf salad garnish & served with crusty brown bread & butter

Stuffed Portobello Mushroom (gf)

£8.50

Grilled portobello Mushrooms, stuffed with bacon, onion, garlic & cream cheese set on a bed of mixed salad

Breaded Salmon, Pea, Sweet Potato fishcakes (p)

£8.50

Hamdmade Salmon, Pea & sweet Potato fishcakes, served with salad garnish & a Greek Yoghurt, lemon & herb dip

Black pudding hash (c)

£8.50

Cooked with peppers, onions, potatoes & garlic, topped with a fried egg

CLASSICS

Pie of the day (c)

£15.50

Tailor made pie served with mashed potato, seasonal vegetables topped with gravy

Five bean chilli (ve)

£14.50

Home-made five bean chilli served with fluffy white rice & tortilla nachos

Whole tail scampi (p)

Lite-bite £11.00

Full £16.00

Whole tail scampi served with skin on fries, British garden peas, tartar sauce & lemon

Ham, egg & chips (gf) (c)

Lite-bite £9.50

Full £14.50

Home-baked ham topped with two fried eggs, skin on fries & a fresh salad garnish

SUNDAY ROAST

Served in a large yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, sausage meat stuffing ball, topped with gravy & crispy parsnips shavings

Please ask a member of staff for our choices of todays roast meats

Large	£13.50
Small	£10.00
Mixed choice of two meats	£15.00
Nut roast	£12.00
Children's	£6.50

Extra roast potatoes

Large	£3.50
Small	£2.00
Seasonal vegetables	£3.50

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FROM THE GRIL

Sirloin Steak 8oz (gf) (c)

£26.50

Sirloin steak cooked to your preference served with gourmet chunky chips, cherry tomatoes, mushrooms, British garden peas & a choice of steak sauce
Peppercorn, Stilton or Diane sauce

Gammon steak 12oz (gf) (c)

£18.00

Hand cut gammon steak topped with pineapple & a fried egg served with gourmet chunky chips & British garden peas

Homemade 100% Beef burger (c)

£16.00

Home-made beef burger in a brioche bun with tomato, lettuce, onion & red onion chutney sided with skin on fries, & red cabbage coleslaw

Homemade Vegan burger (ve)

£16.00

Home-made sweet potato, apple & mixed bean burger served in an artisan bun with tomato, lettuce, onion & a sweet chilli vegan mayo sided with skin on fries & vegan red cabbage coleslaw

Chefs recommendations are on our specials board

SIDES

Garlic bread* (ve)

£3.50

Skin on fries*, chunky chips *or new potatoes (ve) (gf)

£3.50

House salad or seasonal vegetables (ve) (gf)

£3.50

*Add cheese for an extra £1.50

BAR SNACKS

Ploughman's Lunch (vegetarian option available)

£11.50

Crusty bread, mature cheddar cheese, home roasted ham, green salad, cucumber, cherry tomatoes, pickled onion, pickled egg, apple, sweet pickle

Cheese & pickle sharing board (v)

£16.00

A selection of 6 cheeses mature cheddar, blue stilton, brie, local cheeses from Lyburn Farm, Winchester Mature, Lyburn lightly oak smoked, Stoney cross, with pickles, cherry tomatoes crackers

Halloumi fries, with sweet chilli sauce (gf) (v)

£6.50

Nachos topped with 5 bean chilli, salsa, guacamole & cheese

£10.00

SANDWICHES

Prawn & marie rose (p)

£10.50

Tuna mayonnaise & cucumber (p)

£8.50

Fish fingers & tartar sauce (p)

£8.00

Egg mayonnaise & wild rocket (v)

£8.00

Bacon, Brie & cranberry (c)

£9.50

Available on white, brown or gluten free bread

Please ask to see our homemade dessert menu

The Salmon Leap

Please speak to a member of staff about any allergens or special dietary requirements

(gf) Gluten free, (ve) Vegan, (v) Vegetarian, (c) Suitable for carnivores, (p) Pescatarian