

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 6.50
spicy mayonnaise, jalapeños,
micro coriander

SPICED CARROT BHAJIS (VE*) 6.95
kachumber salad and
coriander chutney

**CARAMELISED ONION, THYME
& CIDER SOUP (V) 5.50**
giant Butler's Mature Cheddar crouton

KING PRAWN & CRAB BRUSCHETTA 6.95
Marie Rose sauce, smoked paprika,
charred lemon

TOSSED RAINBOW SALAD (VE) 6.25
chargrilled radicchio, roasted peppers,
beetroot, baby gem lettuce, torn croutons
& sherry vinaigrette

MAINS

BACON & CHEESE BURGER 13.25
dry-aged beef patty, maple-glazed bacon,
smoked flat mushroom, Monterey Jack
cheese, smoky ketchup, seeded brioche
bun, skinny fries, truffle & herb mayonnaise

**BUTTERNUT SQUASH &
CHICKPEA CURRY (VE) 11.50**
braised rice, cucumber & coconut yogurt
tzatziki, charred flatbread

SLOW-BRAISED BEEF COTTAGE PIE 14.50
feather-blade ragu, buttery mash,
balsamic roasted carrots, gravy

PAN-FRIED SEA BREAM 14.95
tomato, chorizo & bean ragout,
salsa verde

GRILLED FARMHOUSE SAUSAGES 11.25
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 13.25**
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 13.95
sage & onion stuffing, apple sauce, beef-dripping-roasted potatoes, Yorkshire pudding, gravy

LEMON & THYME-ROASTED HALF CHICKEN 13.95
honey glazed chipolata, 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**

Charred vegetable salad (VE) **3.50**
Halloumi fries (V*) **5.50**
Chorizo mac & cheese,
sourdough crust **5.00**

Clotted cream mash (V) **3.50**
Salt & vinegar onion rings (V*) **3.50**
Buttered seasonal greens
with crispy smoked pancetta **3.50**

STONE-BAKED PIZZAS

Our crispy sourdough pizzas have a rich tomato or parsley crème fraîche sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

MARGHERITA (V) 8.95

with marinated buffalo Mozzarella, tomatoes, basil

Our Margherita pizza can also be made vegan

CARBONARA 11.25

with a parsley crème fraîche base (no tomato), Old Winchester extra mature cheese, crispy smoked pancetta, chestnut mushrooms

KING PRAWN & SMOKED MACKEREL 12.50

marinated tomatoes, samphire & salsa verde

SALAMI PEPPERONI 9.95

with Peppadew® peppers, red chillies, jalapeños

KOREAN-STYLE SPICY CHICKEN 10.25

with Peppadew® peppers, red onion, goat's curd, fresh chillies

BEEF RAGU 11.95

with salami pepperoni, chorizo Ibérico, prosciutto ham

CHESTNUT MUSHROOMS (V) 9.75

with a parsley crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

PROSCIUTTO HAM 9.75

with caramelised pineapple, marinated tomatoes

Garlic dough balls (V) / Tomato & Parmesan dough balls **4.00 EACH**

Swap half of any pizza for our house salad with a balsamic dressing

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 SPHERE (V) 6.50

with a peanut butter parfait, chocolate ganache & hazelnut praline

BAKED LEMON CURD CHEESECAKE (V) 6.50

clotted cream, crème anglaise

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, Baked Lemon Curd Cheesecake and Goey Chocolate Brownie - yum!

CHEESE & BISCUITS (V)

a selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountain's 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 loz 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.*