

# SUNDAY KITCHEN

Served 12pm-4pm and 6pm-close.

## SNACKS

Warm breads, aged balsamic & extra virgin olive oil (VE, GFO)	5
Marinated mixed olives (VE, GF)	5
Garlic bread or cheesy garlic bread	7/7.5
Mozzarella sticks, padron pepper and jalapeno, sweet chilli dipping sauce (V)	7.5

## STARTERS

Hearty soup of the day, crusty bread (VEO, GFO)	7.5
Salt & pepper squid, lemon & tartare sauce	8.5
BBQ buffalo chicken wings, Iceberg wedge, ranch dressing, tomato salsa (GF, VEO)	8
To share - warm nachos, guacamole, sour cream & melted cheese (GF, VEO)	12

## MAINS

Roasted Sirloin	21
Loin of pork	19
‘Nutless roast’ (VE)	16
All served with Yorkshire pudding, roast potato, buttered greens, butternut squash puree, cheesy cauliflower & gravy (GFO)	
Freshly grilled salmon fillet, crushed potato cake, tenderstem broccoli, tomato, olive, caper salsa (GF)	22
Half Pound Beef Burger, gem lettuce, beef tomato, chutney, pickle, fries (GFO)	18
Spinach gnocchi, New forest mushroom & sun blushed tomato creamy sauce (VEO)	16

## AFTERS

Forest berry & rhubarb crumble, served with clotted cream ice cream (VEO)	9
Classic espresso coffee Tiramisu (V)	8
Triple Chocolate Brownie, served with New Forest ice cream (GF, VEO)	8
Southwest cheese, chutney, grapes & crackers (GFO, V)	13
Whippy ice cream	6

### SIDES (VEO, GFO)

Koffmann's fries	5
Mixed leaf salad	5
Extra roast potato	4
Onion rings	5
Cauliflower Cheese	5
Yorkshire pudding	each 1.5
Pig in blankets	5
Sage & onion Stuffing	4

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(V) vegetarian | (VE) vegan | (GF) gluten-free  
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill

