



SUNDAY LUNCH MENU

3 COURSE £28 2 COURSE £22.50

TO BEGIN...

BALLINGHAM GIN FIZZ £9

ARTISAN SOURDOUGH BREAD SELECTION, NETHEREND FARM SALTED BUTTER £3

SELECTION OF CRISPS, NUTS & OLIVES £5

STARTERS

SOUP

Sweetcorn & Basil Soup, Basil Oil

CURRY CURED COD FILLET

Lemon & Coriander Risotto, Curry Emulsion

OPEN RAVIOLI OF BRAISED BEEF SHIN

Celeriac Puree, Red Wine Jus

MAIN COURSES

BEEF

Roast Sirloin of Herefordshire Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Roast Gravy

FREE RANGE CHICKEN BREAST

Dauphinoise, Wild Mushroom, Spinach, Broccoli

CHALK STREAM TROUT FILLET

New Potato Tartare, Braised Gem, Orange Butter Sauce

WILD MUSHROOM & CHIVE PARPADELLE

Rocket, Old Winchester

DESSERTS

STICKY TOFFEE PUDDING

Salted Carmel, Vanilla Ice

OPERA CAKE

Coffee Ice, Baileys Sauce

SELECTION OF ROWLESTONE ICES

CHEESE

SELECTION OF LOCAL & BRITISH CHEESES

We understand the dangers to those with severe allergies. Some of our menu items may contain allergens.

V = Vegetarian

If you have any concerns please ask a member of staff who will consult with the senior chef