



## Sunday Lunch

### STARTERS

Game Terrine with chicory marmalade

Soup, warm rustic bread, butter (v)

Smoked salmon, celeriac remoulade, chive oil

Aubergine & Tomato Tian with panko quail egg, pickled baby vegetables

### MAINS

Stuffed Portobello Mushrooms with red onion, glazed Welsh rarebit,  
watercress and parmesan salad

Roast sirloin of Hampshire beef, Yorkshire pudding

Battered fish & chips, tartare sauce, lemon & peas

Roast chicken, garlic & thyme jus (gf)

Roast pork loin, apple sauce & crackling (gf)

*All served with seasonal vegetables and potatoes*

### DESSERTS

Baileys & Apricot Bread & butter pudding with mango sorbet

Crème Brulee berries & almond brittle

Trio of ice cream

Peanut butter parfait, honeycomb & tonca bean ice cream

**2 courses £22<sup>50</sup>**

**3 courses £25<sup>00</sup>**

*For any allergies, please notify a member of the team*