



# Made for Mum



2 Courses £29.90 | 3 Courses £38.00

## STARTERS

**Chef's Soup**  
crusty sourdough and butter  
**Ask for allergens**

**Duck Liver Parfait GFO**  
grilled sourdough, sherry glazed figs,  
toasted hazelnuts and fig puree  
**G, N, E, D, SD / P, S, MU**

**Crispy Beetroot and  
Potato Terrine V**  
whipped rosemary goat's cheese,  
candied walnuts, sage, truffle honey  
vinaigrette  
**N, D, MU, SD / G, P, SE**

**Fried Whitebait**  
Bloody Mary ketchup, lemon  
**G, F, E, CE, MU, SD**

**Forest Mushroom Arancini V, GF**  
truffle, mayonnaise, Old Winchester  
cheese  
**E, D, CE, MU, SD**

## SUNDAY ROASTS

All served with Yorkshire  
pudding, carrot puree, roast  
potatoes, cauliflower cheese,  
thyme and rosemary roots,  
savoy cabbage, red wine and  
port gravy.

**West Country Beef Striploin**  
**G, E, D, CE, MU, SD / S**

**Hampshire Pork Loin**  
**G, E, D, CE, MU, SD / S**

**Roasted Chicken**  
**G, E, D, CE, MU, SD / S**

**Roast Lamb**  
**G, E, D, CE, MU, SD / S**

**Mixed Nut Roast**  
**G, N, CE, P, MU, S**

## MAINS

**Fish and Chips**  
Flacks Manor batter, pea puree,  
tartare sauce, lemon  
**F, E, MU, SD, D, S, G**

**Roasted Squash and  
Chickpea Salad VE, GF**  
red onion, pecans, plant-based  
feta, pomegranate, seeds, herb  
tahini dressing  
**SE, SD, MU, N / P, S**

**Green Garden Burger VE**  
brioche, sriracha mayonnaise,  
tomato, gem lettuce, gherkin,  
skinny fries, salad  
**G / P, N, SE**

**Dry Aged Beef Burger**  
brioche, Dijon mustard and truffle  
mayonnaise, tomato, gem lettuce,  
gherkin, skinny fries, salad  
**G, E, MU, SD / F**

## DESSERTS

**Crème Caramel V, GFO**  
ginger hobnob  
**G, E, D, SD / S**

**Chocolate Fudge Torte VE, GF**  
chocolate sauce, honeycomb  
**N / S, SE, SD**

**Morello Cherry Mousse Cake**  
crushed pistachios, blackberry sorbet  
**G, N, E, D / P, S**

**Jaffa Cake Choux Bun V**  
chocolate mousse, orange jelly,  
chocolate orange sauce  
**G, S, E, D, SD / MU**

*If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.*

**v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)**

Allergens (**Contains** / May Contain): C: Crustaceans · CE: Celery · D: Dairy · E: Eggs · F: Fish · P: Peanuts · G: Gluten · L: Lupin · N: Nuts · MO: Molluscs · MU: Mustard · S: Soya · SD: Sulphur dioxide · SE: Sesame seeds

*We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.*

