STARTERS

Creamy Parsnip & Maple Soup *(ve)* **8.00**
Parsnip crisps, sourdough bread

Oat-Smoked Chicken, Leek & Mushroom Velouté 11
Crispy leek, basil oil

Smoked Salmon Pot 9.50
Pickled fennel, chilli, sourdough bread

Oven-Baked Camembert *(v)* **10.50**
Chilli honey, chutney, thyme,
artisan bread

Buttermilk Calamari 9.50
Smoked paprika & garlic coating, aioli

Prawn & Smoked Salmon Cocktail 12.95
Avocado, little gem, cucumber,
Marie Rose sauce, marinated tomatoes, puccia bread

Korean Fried Sesame Cauliflower *(ve)* **7.50**
Hummus, rocket, spring onion, chilli

ROASTS

All served with roast potatoes, honey-glazed carrots and seasonal greens, rich gravy, Yorkshire pudding. If you fancy more roast potatoes, Yorkshires or gravy, just ask!

THE ROASTS

Honey & Mustard Roast Gammon 19.50
Roast Turkey 20.50
Sirloin of Beef 22.95
Meatless Roast 12.95
All the veg, potatoes, Yorkshires & gravy -
just without the meat!

DUO

Honey & Mustard Roast Gammon
and Roast Turkey 22.50
Sirloin of Beef and Roast Turkey 23.95
Sirloin of Beef and Honey & Mustard
Roast Gammon 23.50

TRIO

Sirloin of Beef, Roast Turkey and
Honey & Mustard Roast Gammon 23.95

SIDES

Enjoy 3 for £12

Signature Smoked Pork & Chicken Stuffing 5.50
Cauliflower Cheese, dijon mustard 5.50
Pigs In Blankets 5.50

[v] Vegetarian [ve] Vegan

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

MAINS

Fillet of Salmon 24.50
Crayfish & dill potato cake, green beans, tomato butter sauce, crispy basil

Confit Duck Leg 26
Truffle mash potatoes, red cabbage, honey-roasted carrots, red wine gravy

Chargrilled Celeriac Steak *(ve)* **15.95**
Porcini purée, roast garlic new potatoes, sourdough crumb, orange & thyme dressing, crispy kale

8oz Aberdeen Angus Sirloin 32.50
Mushroom, tomato, house salad and French fries or chunky chips

House Burger 17.50
Two beef & Hampshire smoked pork burgers, pickle, burger sauce, lettuce, tomato, French fries, brioche bun

Ultimate Burger 22.50
Two beef & Hampshire smoked pork burgers, pulled bbq duck, cheddar, crispy pancetta, pickle, burger sauce, lettuce, tomato, onion rings, saffron aioli, French fries, brioche bun

Aubergine Milanese Burger *(ve)* **16.95**
Dill pickle, lettuce, tomato, pesto, hummus, brioche bun, French fries
+ halloumi *(v)* 5.00

Fish & Chips 19.95
Battered with Cornish Orchard cider, crushed minted peas, tartare sauce, curry sauce

Festive Cold Meat Platter 15.95
Roast turkey, roast gammon, Hampshire cheddar, piccalilli, Cornish Orchard pickled onions, sour dough, watercress

Festive Club Sandwich 13.95
Roast turkey, bacon, avocado, tomato, lettuce, mustard mayonnaise

SIDES

Seasonal Vegetables 5.95
Chunky Chips *(ve)* **4.95**
French Fries *(ve)* **4.95**
Truitle & Parmesan Fries 5.95
Onion Rings *(v)* **4.95**

House Salad *(ve)* **4.95**
Creamy Mash *(v)* **4.95**
Lebanese Fries *(ve)* **6.95**
Sticky teriyaki glaze, garlic mayonnaise, spring onions, chilli, pumpkin seeds

DESSERTS

Christmas Pudding 8.95
Mulled cranberries, brandy custard

Sticky Toffee Pudding 8.95
Banoffee sauce, vanilla ice cream

Chocolate & Orange Tart *(ve)* **10.50**
Chocolate sauce, vanilla ice cream

Millionaire Mousse Bar 10.50
Salted caramel ice cream

Blue Stilton & Creamy Brie 11
Chutney, crackers **+£3**

Selection of Ice Cream and Sorbets
2 scoops 5.95 | 3 scoops 7.95

