



APERITIF

Cottonworth Classic Cuvee NV, Hampshire 125ml - 13
 Winter G&T - Mermaid Winter gin & Fever Tree Mediterranean tonic - 12

SMALL PLATES

Marinated Nocellera olives with toasted sourdough & sage butter (v/gfo)	8
Todd's Scotch egg <i>with</i> Bloody Mary ketchup	10
Monkfish scampi, lightly battered <i>with</i> curried mayo (gf)	10
Curried cauliflower soup <i>with</i> miso oil & crispy leeks, toasted sourdough (gfo/pb)	8
Rabbit & hazelnut terrine <i>with</i> apple & pear chutney, toasted brioche (gfo)	10
Smoked chalk stream dill fishcake <i>with</i> parsley hollandaise & an organic poached egg (gfo)	12
Creamy sautéed mushrooms <i>with</i> wilted spinach on sourdough toast (pbo/gfo)	9

SUNDAY ROASTS *served until we run out!*

All our roasts are served with roasties, homemade Yorkie, honey parsnips, glazed carrots, red cabbage & kale *with* proper gravy!

Trio of roasts – pork belly, rump cap of Surrey Farm beef & roast turkey (gfo)	24
Roast rump cap of Surrey Farm beef served medium-rare (gfo)	21
Hand rolled roast porchetta & crackling (gfo)	19
Roast turkey with cranberry & sage stuffing (gfo)	18
Homemade nutty nut roast (pb)	17
Pigs in blankets <i>with</i> spiced cranberry mayo (gf)	8
Cauliflower cheese (gf/v)	5
Add pork, cranberry & sage stuffing (gf)	5

LARGE PLATES

Fresh dill battered fillet of haddock <i>with</i> chunky chips, crushed minted peas & tartare (gf)	20
Pan fried cured cod loin <i>with</i> cannelloni & chorizo cassoulet, crispy kale & dill oil (gf)	24
8oz hand pressed rump burger, chips, cheddar & bacon or blue cheese & marmalade (gfo)	18
Warm butternut squash salad <i>with</i> 'feta', spinach, maple balsamic dressing & dukkha crumb (gf/pb)	18
Beyond Burger plant-based, 'cheese,' gem, gherkins, house BBQ sauce & chips (pb/gf)	17
Half or full rack of 'baby back' pork ribs <i>with</i> chunky chips & 'slaw (gfo)	17/23
10oz Surrey Farm Rump steak served <i>with</i> chips, portobello mushroom & cherry tomatoes (gfo)	25
Sauces – Creamy Peppercorn Blue Cheese Sauce Rich Gravy Garlic Butter	2

SIDES

Tender stem broccoli <i>with</i> sage butter & crispy sage (gf/pb)	6.5
Pickled raw 'slaw (pb/gf)	4
Garden salad (pb/gf)	4.5
Buttered seasonal vegetables (pb/gf)	5
Sauteed new potatoes <i>with</i> garlic & rosemary butter (gf/pb)	5
Chunky chips / Skinny Fries (pb/gf)	5
'Posh' chips <i>with</i> rosemary truffle oil & parmesan (gf)	6

HAVE YOU SEEN OUR SPECIALS BOARD?

If you have an allergy, please talk to a member of our team.

(v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option.

We add a discretionary 12.5% service charge for all our tables– please let us know if you would like this removed.