

# SUNDAY MENU

Available 12:00 - 18:00

## Nibbles

Marinated giant green olives with rosemary and sundried tomatoes VE 3.95

Honey and mustard glazed chipolatas, and crispy onions 6.50

Baked sourdough, The Cold Pressed Oil Company rapeseed oil, balsamic syrup and salted butter V \*VE 5.50

Laverstoke Park buffalomi fries, with a spicy coconut yoghurt, avocado and harissa dip, topped with candied seeds V 7.50

## Starters

Soup of the day, with freshly baked sourdough bread **VE** 6.00

Prawn cocktail: romaine lettuce, crispy onions, Marie Rose sauce, freshly baked sourdough bread 8.75

Ham hock and pea terrine, with piccallilli, and toasted sourdough 8.25

Sun blushed tomato, red pepper and feta tart, with a mixed leaf salad, garlic and parsley dressing, roasted heritage tomatoes, and beetroot glaze **V** 7.75

Baked camembert to share, with honey and thyme, and fresh sourdough bread for dipping 16.50

---

## Roasts

Sirloin of beef, with horseradish sauce 24.50

Roast loin of pork, with apple sauce and crackling 16.75

Half roasted chicken 16.50

Trio of roasts 23.00

Portobello mushroom, filled with spinach, silver skin onions, heritage tomato and a herb crumb 14.50

*All roasts are served with roast potatoes, seasonal vegetables and bottomless Yorkshire puddings and rich roast gravy*

Cauliflower cheese **V** 4.50

Roast potatoes **V** 4.50

Pigs in blanket 5.50

---

## Mains

Grilled chicken Caesar salad: romaine lettuce, sourdough croutons, pancetta lardons, shaved Parmesan, anchovies, and Caesar dressing 15.50

Lamb and mint pie, in a crispy pastry case, with buttered mash, and sautéed summer greens 16.95

Crispy-battered haddock and chunky chips with minted crushed peas, and tartare sauce 17.50

Spiced sweet potato short crust pastry pie, with buttered mash, and sautéed summer greens **V \*VE** 15.95

Summer grain salad: quinoa, bulgar wheat, grilled asparagus, pomegranite seeds, cherry tomatoes, candied seeds, avocado and harissa dressing **VE** 12.50

Prime British steak burger, mature cheddar, smoked pancetta, crispy onions, burger sauce, and skin-on-fries 15.95

*Add grilled Laverstoke Park Farm Halloumi **V** 3.50*

## Sides

Sautéed summer greens **V \*VE** 3.50

Secretts' baby leaf salad, cherry tomatoes, house dressing **VE** 3.95

Skin-on-fries or chunky chips **VE** 3.50

## Desserts

Bramley apple and vanilla crumble tart, with clotted cream gelato **V \*VE** 7.25

Glazed lemon tart, summer berry compote, and chantilly cream **V** 8.25

English strawberry Eton mess, chantilly cream, and meringue **V** 6.50

Sticky toffee pudding, miso and muscavado caramel, and vanilla gelato **V** 6.75

Dark chocolate brownie, with vanilla gelato and caramel sauce **V** 7.25

Mooka gelato: chocolate, vanilla, salted caramel, clotted cream, rum and raisin **V**

Mooka sorbet: mango, blackberry, lemon sorbet **VE**

1 scoop 1.95, 2 scoops 3.80 or 3 scoops 5.85

English cheese board, with apricot and ginger chutney,  
fresh celery and crackers 12.50

Choose 3 from: Rosary Ash, Sussex Charmer, Dorset Blue, Tunworth Brie

---

### Small Plates & Sharing Menu

We've got a tasty new menu  
available Monday to Saturday.

Enjoy a variety of new dishes, great for a light  
lunch, snack or sharing like tapas.

See website for details and to book a table.

### Murder Mystery

This sold out event is returning  
in the Autumn.

Join us for a thrilling evening of suspense and  
suspicion on 12th October.

Tickets will be available on our website soon.

---

### Green plate policy

#### Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

**Please do not consume anything not served on a green plate.**

**V = VEGETARIAN DISH   VE = VEGAN DISH   \*VE = CAN BE ADAPTED TO VEGAN ON REQUEST**

**Please note, an optional 10% gratuity will be added to your bill.**