

SUNDAY

SOMETHING TO START

Ceder's C&T (AF) <i>A twist on classic gin botanicals with Double Dutch tonic</i>	£4.95	Apple'roll Spritz (AF) <i>Lyre's Italian Spritz, Eins Zwei Zero sparkling rosé & apple juice</i>	£9
Aperol Spritz	£9	Copenhagen organic sparkling tea (AF)	£6.75
Hampshire Sparkling <i>Hattingley Valley, classic reserve</i>	£9.95	Rose Tinted G&T <i>Bloom Rose & Jasmin gin & Double Dutch tonic</i>	£7.5
Pornstar Martini	£9		

SHARING / GRAZING

Rosemary & garlic baked camembert, seasonal chutney & crusty bread (V)	£15.5	Mezze board with garlic flatbread, baba ganoush, houmous, beetroot falafel, couscous salad, radish & olives (Ve)*	£16
Beetroot falafel & harissa mayo (Gf) (Ve)	£5	Pork sausages, mustard & pickled onion	£6
Houmous, olives & garlic flatbread (V) (Ve)*	£6.5	Marinated Greek olives (Gf) (Ve)	£4.25
Dill marinated anchovies with crostini	£5	Focaccia, olive oil & Balsamic vinegar	£5

STARTERS

Crispy whitebait & tartare sauce (Gf)	£7.5
Soup of the day with crusty bread & butter (V) (Ve)*	£6.5
Black bean & sweet potato chilli tacos, guacamole, pink onions, lime & coriander (V) (Ve)	£8
Grilled asparagus, mozzarella, lemon, olive oil & pumpkin seeds (Gf) (Ve)*	£9.5
Smoked Ham hock & chicken terrine, with piccalilli & toasted focaccia	£8.5
Crevette prawns with mayonnaise, watercress & lemon (Gf)	£12.5

(V) Vegetarian (Ve) Vegan (Ve)* Vegan alternative available (Gf) Gluten Free

Adults need around 2000 kcal a day. Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

MAINS

Vegetable Barlotto, broad beans, spring greens, peas, leeks, asparagus, mint & parsley (V) (Ve)*	£14.5
Beer battered south coast haddock with chips, minted pea puree & tartare sauce (Gf)	£16.5
Chargrilled prime beef burger with cheddar cheese, smoked bacon, house relish & skin on fries Add an extra patty £3	£16.5
Grilled aubergine, field mushroom & Chimichurri burger with tomato relish & skin on fries (Ve) Add halloumi + £2.5 (V) Add an extra patty £3	£13.5
Market Fish of the day - please ask for today's specials menu	

ROASTS

All our roasts are served with Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables & gravy.

Roast Sirloin of beef £19.5

Roast breast of chicken & sausage meat stuffing £18

Herb stuffed Pork Porchetta £18

Spinach, leek & potato Wellington (V) £15

Add pigs in blankets + £4.25

SIDES - ALL £4.5

Truffle & Parmesan fries (Gf) / Garden salad (Gf) / Minted new potatoes (V) (Ve)* (Gf)
Buttered spring greens (Gf) / Onion rings (V) / Tenderstem broccoli (Gf)

DESSERTS

Passionfruit crème brûlée & shortbread	£7.5
Chocolate salted caramel torte & raspberry coulis	£7.95
Cheesecake of the day - please ask for today's special	£7.95
Sticky toffee pudding with salted caramel sauce & vanilla ice cream	£7.95
Belgian double chocolate brownie with vanilla ice cream & chocolate sauce (Gf)	£7.95
Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve)	2 scoops £4.5 / 3 scoops £6.5
British cheese selection with seasonal chutney, crackers & grapes	£9.5

MINI DESSERTS & COFFEE - ALL £6

With your choice of hot drink (excludes liqueur & boozy options).
Proudly served with Moon Roast small batch coffee, roasted in the heart of rural Hampshire.

Chocolate brownie with sauce (Gf) | Sticky toffee pudding with sauce (Gf)

For the most up to date
allergen & nutritional
information **SCAN ME**

