Sample menu - prices and items subject to change

"Best of British" Sunday dining

<u>Aperitifs</u>	
Negroni - Campari, sweet vermouth, gin	8.50
Bloody Mary - Sapling vodka, tomato juice, tobasco	8.50
Hattingley Valley English sparkling wine 125ml	8.50
<u>To start</u>	
Soup of the day, crusty bread & butter (360kcal)	
Crispy Devilled whitebait, tartare sauce (392kcal)	6.50
Pressed Ham Hock, piccalilli, toasted sourdough (375kcal)	6.00
Soft boiled Burford brown egg, cold water prawns, lemon mayonnaise (584kcal)	8.00
Severn & Wye smoked salmon, horseradish cream, Hampshire watercress (243kcal)	9.00
New potato, artichoke & chicory salad, goats curd, mustard dressing, candied walnuts	9.00
Real cure Dorset charcuterie, olives, sourdough, pickles & chutney (to share) (831kcal)	8.00
Roast	26.00
Walter Rose sirloin of beef (1161kcal)	22.00
Pork loin, crackling, spiced apple sauce (1184kcal)	23.00
Corn fed chicken, bread sauce (1262kcal)	20.00
Fish pie - cheddar topped mash with salmon, haddock & prawns	
Nut & root vegetable roast, rosemary, garlic & field mushroom gravy (VG) (1002kcal)	20.00
Celeriac & wild mushroom pie (GF) (VG) (720kcal)	17.00
Children's half roast	11.00

 $All \ served \ with \ Yorkshire \ puddings, pig \ in \ blanket, duck \ fat \ roasties, sage \ stuffing \ \& \ lashings \ of \ gravy$

Family service vegetables for the table

Honey & Thyme roasted parsnips (119kcal)

Cauliflower cheese (84kcal)

Buttered spring greens, (73kcal)

Carrot & swede puree (70kcal)

Condiments for the table - Creamed horseradish, mint sauce, redcurrant jelly, English mustard

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