

SUNDAY MENU

SNACKS

Gordal piquanté olives (F,N,V)	3.5	House bread, whipped butter (D,G,S,V)	1.5pp
Chipolatas, honey & mustard glazed (G,M,S)	5	Add	
Rosemary & garlic camembert, house bread, hot honey (G,S,SS,V)	16	Roasted tomato hummus	2
		Whipped cods roe	3
		Chicken liver parfait	3

SMALL PLATES

Classic prawn cocktail, Marie Rose sauce, crisp baby gem, house bread & butter (CR,D,E,G,M)	13	Beetroot cured salmon, whipped cods roe, herb oil, trout caviar (D,F,G,M)	14
Chicken liver parfait, house toast, chutney (D,G,M,S)	10	Breaded goats cheese, pickled beetroot, candied walnut, beetroot relish (D,E,G,N,S,V)	12
Cauliflower bhaji, aubergine masala, coconut (G,VG)	10	Lamb kofta scotch egg, cucumber & red onion salad, tzatziki & pomegranate (D,E,G,S)	12

ROASTS

Chicken supreme stuffed with Cumberland sausage meat (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG)	20

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M)

LARGE PLATES

Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Spring risotto, asparagus, pea, broad bean, yellow courgette, Twineham Grange (D,S,V)	19
Fillet of sea bream, warm niçoise salad, purple potato, basil pesto (D,E,F,N)	24

ROBATA GRILL

225g Dry aged fillet steak (D), choice of sauce	32
Steak sauces - Peppercorn, Blue Cheese, Garlic Butter or Chimmi Churri	
225g dry aged burger, bacon jam, monterey jack cheese, coleslaw & fries (D,E,G)	21
Add bacon £2	

SIDES

Skinny Fries (VG) - Garlic cream mushrooms (D,V) - Tenderstem broccoli (D,V) - House Salad (V)	
Buttered mash (D,V) - Fine beans & almonds (D,N,V) - New potatoes (D,V) All 5	
Pigs in blankets (D,F,G,S) 6	

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to your table. All prices include VAT.