



# Sunday Lunch Set Menu

2 Courses £30

3 Courses £35

## Starters

- Garden Pea & Ham Soup, Smoked Ham Hock, Herb Oil GF,DF
- Beef Bresaola Rocket, Radish & Beetroot Salad DF, GF
- Twice Baked Chorizo Soufflé, Creamed Leeks, Gruyere Cheese GF
- Tunworth Croquettes, Honey Roast Fig, Balsamic Caviar, Basil Gel, V

## Mains

- Fillet of Cod, Indonesian Curry Sauce, Prawns, Mussels, Lime Leaf, Pomegranate GF, DF
- Garden Pea Risotto, New Forest Asparagus, Ash Goats CDF, GF, VGO
- Beer Battered Haddock & Chips, Tartare Sauce, Garden Peas, Lemon
- 8oz Cheese & Bacon Burger, Burger Sauce, Gherkin, Lettuce & Fries

## Sunday Roast

- Roasted Porchetta, Yorkshire Pudding, Duck Fat Roasties, Apple Sauce, Seasonal Vegetables
- Roast Beef, Yorkshire Pudding, Duck Fat Roasties, Seasonal Vegetables, Gravy
- Beresford Roast, A mixture of both beef & pork, Yorkshire Pudding, Duck Fat Roasties, Seasonal Vegetables (£5 supplement)
- Roast Breast of Chicken, Yorkshire Pudding, Duck Fat Roasties, Seasonal Vegetables
- Nut Roast, Yorkshire Pudding, Roasties, Seasonal Vegetables V, VGO

## Sides (£6 each)

- Creamed Mash V, GF | Tenderstem Broccoli with Hazelnuts & Beurre Noisette GF, V
- Mixed Leaf Salad VE, GF | Skin on Fries VE

## Desserts

- Caramel & Chocolate Tart, Green Apple Sorbet
- Mix Berry & Passionfruit Curd Trifle, Italian Meringue
- Red Velvet Cake, Raspberry Sorbet
- Selection of Artisan Cheeses, with Chutney & Cracker

V Vegetarian | VE Vegan | GF Gluten Free | V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | CDF Can be Dairy Free |

VGO Can be made Vegan | CGF Can be Gluten Free | CV Can be Vegetarian

Please let a team member know of any allergies or dietary requirements

A 10% discretionary service charge will be added to your final bill and is distributed to all staff