Sunday Lunch Menu

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

GF - Gluten Free, *N* - Contains nuts, *V* - Vegetarian, VG - Vegan, *VGO* - Vegan Option Available, *GFO* - Gluten Free Option Available, VO - Vegetarian option available

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

Nibbles

Halloumi Fries, Sweet Chilli Mayonnaise *V, GFO* | Mixed Harlequin Olives *VG, GF* | Chickpea Chips, Mint Yoghurt *VG, GF* | Artisan Bakery Sourdough, Whipped Butter, Smoked Salt *V, GFO*

£6.50 Each or Three for £16

Small Plates

Butternut Squash Salad | Mache Leaves, Pomegranate. Whipped Feta, Toasted Pumpkin Seeds *VGO, GFO* - £12 | £18 - Main Course

House Scotch Egg | Please ask for details of the current special - £14

Confit Chicken and Truffle Butter Terrine | Pickled Shimeji Mushroom, Fig Chutney, Toasted Brioche *GFO* - £12

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Courgette and Aubergine, Grilled Halloumi, Rosary Ash Goats Cheese, Crudités, Red Onion Chutney, Tzatziki, Chickpea Chips, Sourdough, Focaccia *V, VGO. GFO* - £34

From The Sea | Mussels, Whitebait, Tiger Prawns, Garlic Buttered Scallops in the shell, Pickled Cockles, Stanwell House Smoked Salmon, Prawn Marie Rose, Keta and Arenkha Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Hollandaise, Blinis, Sourdough, Focaccia *GFO* - £45

Mains

Fish and Chips | Fillet of Cornish Fish, Chunky Chips, Mushy Peas, Tartare Sauce - £25

Gnocchi | Balsamic Onions, Roquito Peppers, Tomato Fondue, Goats Cheese, Rocket, Aged Balsamic Glaze *V* - £24

Chicken Burger | Crispy Fried Chicken Thigh, Truffle Mayonnaise, Monterrey Jack Cheese, Crispy Onions, Gem Lettuce, Artisan Burger Bun, Skin on Fries - £20

Rosary Ash Goats Cheese Salad | Beetroot, Orange Segments, Roasted Red Peppers, Caramelised Pecans, Rocket, Split Balsamic Dressing *V, N, GFO, VGO* - £18 | £12 - Starter

Roasts

Roast Potatoes, Honey Roasted Parsnips and Carrots, Greens, Cauliflower Cheese, Yorkshire Pudding, Jus. Served 12pm-4pm.

Roast Sirloin of Beef *GFO* | £28

Roast Pork Loin *GFO* | £24

Roast Chicken Breast *GFO* | £25

Nut Roast *V, VGO, GFO, N* | £24

All Roasts available as a child's half portion at £14 each (under 12 only)

Sides

Tenderstem Broccoli, Sherry Vinegar Glaze *VO, V, GF* **| Buttered Samphire** *V,* GF **| New Potatoes** *V, GF* **| Garden Salad** *V, GF* **-** £6.50 each

Fries

Chunky Chips *GFO* **| Skin on Fries** *GFO* - £6.50 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions *GFO* - £7.50

Desserts

Treacle Tart | Apple & Calvados Sorbet *V* **-** £9.50

Autumn Eton Mess | Plum Compote, Pear Sorbet *GF, V* **-** £9.50

Pumpkin Spiced Baked Cheesecake | Chocolate Sauce, Vanilla Ice Cream *V* - £9.50

Dark Chocolate Fondant | Espresso Ice Cream *V* - £10.50

Lime and Chilli Pineapple Carpaccio | Mojito Sorbet *GF, VG* - £9.50

Hampshire, Dorset and Isle of Wight Cheese | Spiced Apple Chutney, Artisan Biscuits, Candied Pecans *N, GFO, V* - £12.50