

SUNDAY LUNCH

2 courses for £47.50 | 3 courses for £57.50

NIBBLES

Nocellara Marinated Olives <i>[v]</i>	6
Fennel & Garlic Salami <i>Cornichons, pickled onions</i>	15
Sourdough <i>[v]</i> <i>Crunchy Cobb, Netherend Farm butter</i>	8
Iberico Ham Croquettes <i>Sweet mustard ketchup, rocket, Parmesan</i>	14

STARTERS

Hot Smoked Chalk Stream Trout <i>Dulse & caper beurre blanc, pickled cucumber</i>
Game Terrine <i>Chutney, pickles and toasted brioche</i>
Old Winchester Twice Baked Soufflé <i>[v]</i> <i>Sherry cream, Granny Smith apple</i>
Goat's Curd & Beetroot <i>[v]</i> <i>Bitter leaves, soft herbs, hazelnut & red wine vinaigrette</i>

MAINS

North Sea Halibut <i>Lentil tarka dhal, grilled tenderstem broccoli</i>
Pumpkin Ravioli <i>[v][pb+]</i> <i>Butternut purée, toasted seeds & crisp sage</i>

ROASTS

Beef Chicken Lamb Nut Roast <i>[v]</i>
<i>All served with traditional accompaniments</i>

SIDES

Braised Red Cabbage <i>[v]</i> <i>Redcurrant & Port</i>	6
James's Chunky Chips <i>[v][pb+]</i>	6
Waldorf Salad <i>[v][pb+]</i> <i>Apple, celery, walnuts, blue cheese, grapes</i>	6/9
Autumnal Garden Vegetables <i>[v]</i> <i>Tenderstem broccoli, kale, savoy cabbage, chilli garlic dressing</i>	6
Cauliflower Cheese <i>[v]</i>	6
Radicchio & Pear Salad <i>[pb]</i> <i>Balsamic dressing, toasted pinenuts</i>	6

PUDDINGS

Knickerbocker Glory <i>Flavours of rum & raisin</i>	Sticky Toffee Pudding <i>Butterscotch sauce, vanilla ice cream</i>
Yuzu Lemon Posset <i>Blackberry sorbet</i>	Cherry & Apple Delice <i>[v][pb+]</i> <i>Cherry, hazelnuts, vegan vanilla ice cream</i>
Local Cheeses 6 <i>Rye crackers, chutneys, jelly</i>	

[v] Vegetarian | [pb] Plant-based | [pb+] Plant-based on request

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

Please speak to a member of the team if you have any allergies or intolerances before you order or request our allergen folder for detailed allergen information.

GRILL

