



SUNDAY MENU

All our food uses fresh local ingredients where ever possible.
Our food is cooked from fresh to order and may take up to 25 minutes

Starters

Twisted Beans on Toast 4.95

Mixed beans infused in a roasted tomato basil reduction served on toasted rosemary garlic infused bread

Carrot & Coriander Soup 5.45

Chefs soup made in house, topped with chill paprika croutons
& served with our own rosemary garlic infused bread

Garlic Mushrooms 5.95

Pan fried mushrooms with fresh garlic in a crème fresh sauce
served on our toasted rosemary garlic infused bread

Tempura Prawns 6.45

A classic Portuguese dish popularized by Japan served with a sweet chilli dip

Mains

Roast Ribeye of Beef 16.95

Local Hampshire ribeye of beef cooked to your preference & served with all the trimmings

Roast Shoulder of Lamb 15.95

Local lamb slow roast to be tender and moist & served with all the trimmings

Chicken Breast Supreme 14.95

Chicken breast that is first roasted then pan fried to perfection

Toasted Mix Nut Curry 13.95

A toasted mixed nut curry served in a roasted pepper & served with all the trimmings

Fresh Cod & Chips 13.95

Fresh cod cooked in a light beer batter served with homemade garden mushy peas,
tartar sauce & chunky hand cut chips

Gammon & Brace of Eggs 12.95

Hand carved cooked in house gammon topped with a brace of free range eggs
accompanied by garden peas & chunky hand cut chips

Bull Burger 11.95

6oz homemade burger topped with streaky bacon, melted brie in a toasted brioche bun with
secret lettuce sauce, grilled tomato slice & accompanied by our fresh coleslaw & chefs chunky hand cut chips

Desserts

Please see our dessert board for todays selection

If you have any food allergies please let your server know