

THE
FLYING BULL



SUNDAY MENU

All our food uses fresh local ingredients where ever possible.
Our food is cooked from fresh to order so please be patient it will be worth the wait

Starters

Chefs Soup 5.95

Chefs soup made in house, topped with chill paprika croutons

Chef Pate 6.95

A classic homemade pate served with homemade
melba toast a delight the taste buds

Crayfish Cocktail Marie Rose 7.25

Our twist on the classic prawn cocktail

Mains

Roast Beef 16.95

Local Hampshire ribeye of beef cooked medium or above

Roast Shoulder of Lamb 15.95

Local lamb slow roast for 6 hours to be tender and moist

Roast Pork 14.95

Local pork shoulder roasted to perfection

Trio of Meats 19.95

Can not decided then have a trio of meats of beef, gammon & lamb

Crispy Baked Falafel 13.95

Made in house to our own recipe served with vegetarian gravy

all the above served are served plated with roast potatoes,
yorkshire pudding, & roast parsnip with our wicked gravy.

all the vegetables are served family style at the table for you to help your self.

chunky carrot and swede mash, green beans and garden pea mix, cauliflower cheese
plus extra gravy

Fresh Cod Fishcake £13.95

Fresh cod fishcake made in house and coated in panko breadcrumbs. Served on a bed of
house salad and topped off with homemade tartar

Crayfish Salad £13.95

Fresh crayfish served on a bed of house salad mix and dressing

Desserts

Please see our dessert board for todays selection

If you have any food allergies please let your server know.

Some of our dishes do contain nuts