

### HOUSE SUNDAY LUNCH MENU

#### **STARTERS**

Today's soup, Hoxton sourdough £10

820 gin cured ChalkStream trout, fennel, cucumber, garden herbs £16 Goats cheese salad, red wine poached quince, candied walnuts, balsamic dressing £14

King prawn & crayfish cocktail, avocado, crispy shallots £18

Hoxton sourdough, Longman's salted butter £5

Crispy whitebait, devilled mayonnaise £10

#### **MAINS**

Roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy £30

Roast pork loin, apple sauce, roast potatoes, seasonal vegetables, gravy £25

Roast butternut squash, roast potatoes, seasonal vegetables £17 Grilled market fish, garlic butter, new potatoes, greens £MVP

Battered haddock, chunky chips, garden peas, tartar sauce £22

Montagu cheeseburger tomato chutney, lettuce, gherkin, onion ring, Koffmann's fries £19

#### SIDE DISHES

Winchester cauliflower cheese £5

Spinach, crème fraîche, nutmeg £5

Koffmann's fries £5

Invisible Chips - 0% fat. 100% charity £5

All proceeds go to Hospitality Action who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

# PUDDINGS

Passionfruit mousse, sable biscuit, pineapple and mint salsa £10

Ice cream selection chocolate, mint choc chip, coffee, salted caramel, vanilla, strawberry £3 per scoop Baked Alaska, berry salad £10

Warm chocolate chip cookie, salted caramel ice cream £10

Cherry & white chocolate Mille-Feuille raspberry sorbet £10

Chocolate tart, crème fraîche sorbet £10

Sorbet selection
passionfruit, blood orange, lemon
£3 per scoop

## BRITISH CHEESES

Isle of Wight Blue
The Isle of Wight Cheese Company
soft, creamy and intense

Driftwood Whitelake, Somerset Creamy and soft, vegetarian, unpasteurised goat's milk Two cheeses £13 Three cheeses £17 Five cheeses £22

Stoney Cross
Lyburn Farm, Hampshire
Washed curd, natural rind, vegetarian,
pasteurised cow's milk

Winchester
Lyburn Farm, Hampshire
Hard cheese, nutty flavour, vegetarian

Solstice
Whitelake, Somerset
Cider brandy washed rind, vegetarian,
pasteurised cow's milk