

SPECIALS & SUNDAYS MENU

STARTERS

Fresh fig, prosciutto and Dorset Blue Vinny cheese, watercress, mixed leaves, cherry tomatoes, balsamic glaze **7.50**

Wine pairing: *Cottonworth English Sparkling Classic Cuvée NV Test Valley, England 12.5%* Produced locally, just outside Winchester. Super-dry, fine bubbles, a real treat **7.50**

MAIN COURSE

Devon Exmouth mussels cooked in white wine, chive, shallots, garlic and cream, served with thick-cut chips **12.95**

SUNDAY ROAST

Our Sunday Roast changes weekly - please call us on 01962 854616 to check this week's option. Examples are...

Slow-cooked stuffed Hampshire leg of pork, served with pigs in blankets, Yorkshire puddings, roasted potatoes, carrots and green beans with garlic butter, home-made gravy and apple sauce **16.95**

British lamb shank slow-cooked with redcurrant and mint, with Yorkshire puddings, roasted potatoes, roasted squash and peppers with garlic, green beans, home-made gravy **16.50**

Slow-roasted beef brisket braised with red wine and Cajun spices, with Yorkshire puddings, roasted potatoes, cauliflower cheese, peas and green beans, home-made gravy **16.50**