

SUNDAY MENU



2 COURSES - £36.95 | 3 COURSES - £44.95

BEFORE YOU BEGIN

Negroni £12.95

Old Fashioned £11.95

Dry Martini £11.95

Vesper Martini £12.95

A glass of Champagne £13.95

A glass of Exton Park Rose £14.95

SNACKS & NIBBLES

Hoxton Sourdough Bread, Salted Butter £5.50 Mixed Garlic & Chilli Olives £5.75

STARTERS

Celeriac Veloute, Pancetta, Spaetzli, Chives, Truffle Oil, Black Garlic & Parmesan

Crab Rarebit, Apple & Fennel Slaw, Dill, Lemon

Greyhound Charcuterie, House Pickles, Pear & Onion Chutney, Sourdough

Roasted Artichoke Salad, Glazed Chestnuts, Brown Butter Emulsion, Pickled Cauliflower & Roasted Almonds

MAIN COURSE

Roasted Hampshire Beef Rump With All The Trimmings

Roasted Dorset Pork Ribeye With All The Trimmings

Pan Roasted Hake, White Wine Sauce, Mussels, Sea Herbs, Cod Roe & White Beans

Pumpkin & Squash Risotto, Burrata, Truffle, Crispy, Shallot & Sage

SIDES

Thyme & Garlic Roasted Potatoes | £5.50

Honey Glazed Carrots & Parsnips | £5.50

Roasted Cauliflower Cheese | £5.50

DESSERT

Warm Sticky Toffee Pudding, Cinnamon Ice Cream & Toffee Sauce

Clotted Cream Panna-cotta, Rhubarb Gel, Stem Ginger, Chantilly, Crushed Meringue & Nut Meg

Selection of Ice Creams & Sorbets | Allergens – Please ask your server

Vanilla Affogato

Cheese Selection | 3 Cheeses Additional £5.00 Supplement / 5 Cheeses Additional £8.50 Supplement

CHEESES

A selection of English Cheeses, served with Sourdough crackers & condiments.

Snowdonia Black Bomber

A wax wrapped extra mature cheddar known for its rich & creamy texture with notes of toffee. Made with pasteurised cow's milk from the rolling hills & valleys of Wales.

Tunworth Soft Cheese

A British Camembert made from Hampshire cow's milk, a soft, white-rinded cheese made entirely by hand which has a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Isle of Wight Blue

A naturally rinded soft blue cheese made from pasteurised cow's milk, aged for 5 weeks. A very creamy and mild blue cheese flavour with a strong aroma. Made in the style of a classic French Reblochon.

Barkham Blue

A blue cheese with a very rich & creamy taste, a buttery texture with a subtle yet distinctive tanginess. Aged for 60-90 days, during this time the cheese is spiked with steel rods to encourage the mold to form the distinctive blue veins throughout the cheese.

Rachel

A semi hard, wash rind cheese made from unpasteurised goats' milk from Somerset and vegetarian rennet. The texture is that of a young Gouda, with the taste being delicate, slightly sweet and nutty.

Kindly note; a 12.5% discretionary service charge will be added to your bill