

SUNDAY MENU

POSH PRAWN (gfa) 9.5

COCKTAIL

Marinated garlic, lemon and parsley king prawns, Shanty vodka, sundried tomatoes, avocado, cos lettuce, toast.

SALT AND (gf) 9

PEPPER SQUID

Isle of Wight black garlic aioli, rocket and pea shoot salad.

BREAD BOARD 7

Served with salted butter, extra virgin olive oil, aged balsamic

SOUP OF THE DAY (vea) (gfa) 8

Big Wigs farmhouse bread, crispy root vegetables, croutons, olive oil

HERITAGE (v) (vea) (gfa) 8.5

SUNDRIED

TOMATOES BRUSCHETTA

Shallots, basil pesto, mozzarella, extra virgin olive oil, aged balsamic.

BOWL OF THATCH OLIVES 4.5

SUNDAY ROAST

32 DAY AGED BRITISH BEEF SIRLOIN 21

BLANDFORD PORK SHOULDER (gfa) 19

LOCALLY REARED LEG OF LAMB (gfa) 20

5 SEED NUT ROAST (gf,vea) 16

All Sunday Roasts served with roast potatoes, carrots, honey and thyme glazed parsnips, broccoli, cauliflower cheese, Yorkshire puddings and our delicious gravy (Our gravy and cauliflower cheese are gluten free)

DUO OF MEATS
24

TRIO OF MEATS
26

SALADS

SEASONAL SALAD (ve) (gfa) 15.5

Roasted Squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vingerette, avocado

+Grilled avocado 2 +Halloumi 2.5 +Goats cheese 2

+Beetroot falafel 2.5 +Chargrilled chicken 3

+Bocconcini mozzarella 2.5

CLASSIC CAESAR SALAD (gfa) 13

Ripped Cos lettuce, croutons, cucumber, joys soft boiled free range eggs from just 200 yards away, aged parmesan cheese, Caesar dressing

Halloumi 3 | Chicken & Smoked Bacon 3.5

SIDES

SKIN ON FRIES +Truffle & Parm +1 (gf) 3.5

SWEET POTATO FRIES (gf) 4

ONION RINGS 4

SEASONAL VEGETABLES (gf) 4

EXTRA POTATOS 3

GARLIC BREAD + Cheese +1 3.5

HOUSE SALAD 3.5

BUTTERED TENDERSTEM BROCCOLI 4.5

ROCKET & PARMESAN SALAD 3.5

EXTRA YORKSHIRE 1.5