

# Sunday Menu – Winter 2020

This is just a guide to the type of food we produce. Please contact us for a current up-to-date menu. Last updated 22 January 2020.

## SUNDAY STARTERS

Chef's freshly made soup of the day 6.95 (v/g) (g/f)

Burrata soft cheese with fennel, sweet roast red peppers, anchovies and capers 8.25 (g/f) {can be (v)}

Devilled Devon crab, topped with Parmesan & bread crumbs, baked in the oven, served with granary soldiers 8.25 (g/f)

Chicken liver parfait, cider apple jelly, ciabatta fingers 7.95

Romsey chalk stream cold smoked trout platter, black pepper, lemon wedges & horseradish cream 7.95 (g/f)

Smoked haddock & spinach in a wholegrain mustard sauce topped with a hen's egg & baked in the oven 7.95 (g/f)

Cornish goat's cheese rolled in crushed hazel nuts with freshly made cranberry sauce 7.95 (v) (g/f)

Trealy farm, air dried, lightly beech smoked, British duck breast, orange & walnut salad 7.75 (g/f)

Flat bread & vegetable crudité with our own hummus & harissa tomato sauce for dipping 7.25 (v/g)

## SUNDAY ROASTS

There is a choice of at least two roasts every Sunday from 12.00 to 4.00pm

Roast 28 day aged sirloin of English beef 15.95

Roast leg of lamb 15.95

Roast leg of pork & crackling 15.95

Just vegetables roast lunch 12.95 (v/g)

All served with Homemade Yorkshire pudding, crispy Maris Piper roast potatoes, honey roasted parsnips, Savoy cabbage, thyme roasted carrots, broccoli, cauliflower cheese, pan gravy

All roasts can be gluten free, all vegetables are subject to change

#### SUNDAY MAIN COURSES

A full pastry steak & craft ale pie, baby roast potatoes, selection of vegetables, jug of gravy 13.95 (g/f)

Hampshire Hodgepodge of mixed game, filo pastry topping, sweet red cabbage, horseradish bread sauce 13.95 (g/f)

4 hour slowly cooked pork belly, Bramley apple glaze, tender stem broccoli, mustard mash, cider jus 13.95 (g/f)

Hand cut, honey glazed, smoked gammon steak, fried egg, dressed salad & thick cut chips 15.95 (g/f)

Full rack of pork ribs in a Jack Daniels Honey BBQ sauce, Cole slaw & fries 16.95

White Horse burger, cheese, bacon, burger sauce, lettuce tomato, dill pickle, toasted bun, fries 13.95 (g/f)

Lightly battered cod fillets, mushy peas, our own tartar sauce & thick cut chips 13.95 (g/f)

Whole Brixham plaice, new potatoes, fricassee of baby plum tomatoes, courgettes, capers and anchovies 16.95

## **VEGETARIAN & VEGAN MAIN COURSES**

"Kitchen Garden" cottage pie with portobello & wild mushroom, green lentils, carrots & celery in a rich gravy topped with mashed potato, served with mushy peas & chips (v/g) (g/f) 12.95

A full crust goat's cheese, sweet potato & spinach pie, selection of fresh vegetables, roast baby new potatoes (g/f) 13.95

An Italian style chickpea, sweet potato & tomato ragu with farfalle pasta, rocket salad & garlic bread (v/g) 12.95

Jalapeno Mac'n'cheese, freshly cooked macaroni in a cheddar cheese & cherry vine tomato sauce, topped with crispy onions & Jalapenos, served with garlic bread & dressed salad 12.95

Cajun style Halloumi burger, sweet corn fritter, burger sauce, lettuce & tomato, toasted bun, fries 13.95

Goan Vegetable Makhnawala, winter vegetables, red lentils & cashew nuts in a creamy curry sauce, basmati rice poppadum, naan bread 13.95

Thee bean Moroccan tagine with lemon & almond cous cous (v/g) 12.95

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## A BIT ON THE SIDE

#### All at 3.00 (all can be gluten free - please ask)

rocket & Parmesan salad

buttered new potatoes

tender stem broccoli,

Thick cut chips, fries, or sweet potato fries

olive oil & Garlic bread

dressed mixed salad

beer battered onion rings

#### Important Notes & Allergy Advice:

Fish meals may contain bones. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present.

Some meals contain gluten, but can be changed slightly to make them gluten free, please ask for details.

Our chips are gluten free but are fried in oil that may have previously been used to fry products containing gluten.

We only have one fryer with common fryer oil & one grill.

Please speak to a member of staff if you have a food allergen or food intolerance.

A full list of allergens that could be on our menu is available at the bar.

All weights are pre-cooked, all meals are subject to availability, for any other dietary requirement, please ask.