



Sunday Summer Menu – July 2026

Please note that this menu changes periodically, so please ask for the latest version when booking

Small Plates

Danish style “Roll Mop” herrings, sliced beetroot 8(gf)

Salt & Pepper squid, Sriracha mayonnaise 8

Seafood Paella 9 (gf)

Fried whitebait, tartare sauce 8

Smoked Mackerel & horseradish pâté, oatmeal biscuits 8

King prawns Pil Pil, with garlic, chilli & Hot sweet Paprika 9 (gf)

Bruschetta; fresh chopped tomato, basil on garlic bread 7 (ve)

Padron Peppers; pan fried in virgin olive oil, Maldon salt 7 (ve)(gf)

Spanish Omelette, Potato, spinach, egg & onion 7 (ve)(gf)

Cajun spiced Corn ribs, pan fried in butter 7 (gf)(v)

Ratatouille; Aubergines, red onions, courgettes & tomato in olive oil 8 (ve)

Patatas bravas; triple fried potato cubes with a spicy sauce 7 (ve)(gf)

Beetroot hummus, flatbread 7(ve)

Garlic button mushrooms with blue cheese 8 (v)(gf)

Small Plates continued

Albondigas; pork & beef meatballs in a rich tomato sauce 8 (gf)

Buttermilk chicken drizzled with hot honey, Ranch dip 9(gf)

Chorizo in red wine & honey 8

“Scotch Egg”, Salsa Roja 8

Pollo al Ajillo; chicken thighs in a garlic & white wine reduction 9 (gf)

Greek lamb Kofta & mint raita 9

Sunday Roast Lunches

All available gluten-free, please ask at time of order

Roast sirloin of 28 day matured British beef 25.95

Roast breast of turkey & stuffing 23.95

Roast leg of pork & crackling 23.95

Oyster Mushroom “sausage roll” 19.95 (ve)

“Just vegetables” with cauliflower cheese 16.95 (v)

*All served with Maris Piper roast potatoes, Yorkshire pudding, cauliflower cheese,
honey roasted parsnips, seasonal vegetables, pan gravy*

Roast Lunch Extras

Roast Potatoes & Gravy 3.95 Yorkshire Pudding 2.00 Bowl of “Pigs in Blankets” 4.95

Bowl of crackling 3.95 Cauliflower cheese 4.95 Sausage meat stuffing 3.95

Other Sunday Main Courses

Roast sirloin of beef with a dressed mixed salad & roast potatoes with horseradish mayonnaise 22,05

Greek Sunday Lunch: Lamb Kofta, Souvlaki chicken, Greek salad, potato wedges in herbs & olive oil, Tzatziki dip 23,95

Made & cooked in our kitchen, full puff pastry pie, roast new potatoes, mixed greens, gravy 19.95
(ask at the bar for today's pie)

Battered fillet of North Atlantic hake, thick cut chips, mushy peas 18.95 (gfa)

Deep fried Wholetail scampi, garden peas, tartar sauce, fries 17.95

Made with Hursley butchers minced beef, double patty smashed beef burger, cheese, bacon, dill pickle, tomato, burger sauce, fries 18.95 (gfa)

Halloumi & Portobello mushroom "burger", burger sauce, dill pickle, tomato, bun, fries 18.95 (gfa)(v)

Gardener's pie, Quorn mince, lentil & mushroom "Cottage pie" with mashed potato & spring greens 17.95 (gfa)(ve)

Tabbouleh salad, red & white quinoa, Puy lentils, courgette, yellow peppers, cherry tomatoes, radishes, cucumber, olives, mint, lemon & olive oil dressing 18.95 (gf) (ve)

King prawn Waldorf salad, celery, walnuts, grapes, apple in a light mayonnaise 19.95 (gf)

Side Orders

Fat chips 4.95 Fries 4.95 Sweet potato fries 5.95 Garlic bread 5.95

Add melted cheese to any of the above 2

Cheesy garlic bread 7.95

Beer Battered onion rings 4

Halloumi fries & sweet chilli sauce 7.95

The Officers' Club Sunday Curry Lunches

All 19.95 and served with our freshly cooked Pilau rice or Basmati rice

Murgh Makhai, buttered chicken curry

Sliced chicken breast, cooked with Indian spices, finished with a rich butter, cream & tomato sauce. Medium/hot.

Masoor dhal

Spinach, red pepper & butternut squash; a nutritious, comforting Indian dish featuring lentils simmered with garlic, ginger, and cumin-based spices. It is typically made by cooking lentils in coconut milk then adding chopped spinach, red peppers & squash, Medium (ve)

Chicken & Pineapple Dhansak

Bengali chicken, pineapple & red lentil Dhansak. Thick & creamy Dhal type consistency with the pineapple giving it a fruity texture & flavour. Medium/hot

Chingri Malai King prawn curry

A Bengali dish, a warm curry with large tiger prawns in a rich and liquid masala. Fragrant and full of coconut & tamarind flavours, medium hot

Curry Side Orders

4 Poppadom's, yoghurt & mint raita, mango chutney 5 Giant naan bread 4

During the week we have 12 or so different curries on our menu, please ask to see a copy!

Childrens' and Smaller Portions - Sunday Roast Menu

Roast sirloin of 28 day aged beef 14.95 (gfa)

Roast Leg of Pork & Crackling 14.95 (gfa)

Roast Turkey 13.95 (gfa)

“Just vegetables” 10.95 (v) (gfa)

All served with roast potatoes, Yorkshire pudding & seasonal vegetables with pan gravy.

Childrens Sunday Main Menu

All 9.95

Beef burger, burger sauce, tomato, lettuce, pickle, bun, fries

Battered cod fingers, peas & fries (gfa)

Chipolata sausages, fries & Heinz baked beans

Chicken breast nuggets, peas & fries (ve)

(vegan nuggets available)

Pepperoni pizza & fries

3 cheese pizza & fries (v)

Vanilla, strawberry, chocolate ice cream ice cream tubs 3.95 each

Magnum Ice cream on a stick 4.95

Please Note

This menu is correct at the time of writing, however our food changes almost daily as we take advantage of the seasonal produce available to us. Because of this, our menus change regularly. If you are ordering meals in advance, please email us for the very latest menu.

Allergies & Food Intolerance

*All our food is prepared in a kitchen where nuts, cereals & other allergens are present. If you have a **food allergy or intolerance** please let us know at the time of ordering. Full allergen information for food & drink is available upon request.*

Fish may contain bones. We have only one fryer with common fryer oil & one grill. Weights are precooked.

(v); vegetarian, (ve); vegan, (gfa) gluten free available