

EASTER MENU

STARTERS

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| Chargrilled New Forest asparagus | £8 |
| Soft poached hens egg, crispy pancetta & blood orange hollandaise (GF) | |
| Crispy aromatic confit duck leg salad | £9 |
| Julienne vegetables, roasted cashews with a soy & sesame dressing (GF) | |
| Salad of new season spring vegetables | £7 |
| Herb vinaigrette, Feta cheese & walnuts (V)(GF) | |



MAINS

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| Slow cooked & rolled minted Romsey lamb shoulder | £22 | Green spring risotto | £18 |
| Wild garlic emulsion, edamame, pea & mint salad, tahini & yoghurt (GF) | | topped with Rosary goats cheese and a soft poached hens egg (GF) | |
| Pan seared duck breast | £24 | Grilled fillet of gilt head bream | £22 |
| Potato terrine, roasted apricot, duck spring roll, local asparagus & rich duck sauce | | Buttered new potatoes, marinated artichokes, olives & sun dried tomatoes (GF) | |



SUNDAY ROASTS

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| Roast chicken brined French trimmed chicken supreme | £18 |
| 28 day aged roast sirloin of beef cooked overnight on the bone | £19 |
| Slow cooked & rolled roast pork belly with crackling | £18 |
| Slow cooked and rolled minted lamb shoulder | £19 |
| Mixed wild mushroom, chestnut & cranberry roast (V) | £17 |
| Served with crispy roasted potatoes, roasted vegetables, creamed savoy cabbage, cauliflower cheese, Yorkshire pudding & homemade gravy | |



DESSERTS

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| Hot cross bun & butter pudding | £8 |
| With cherries & white chocolate, served with cherry ice cream (V) | |
| Black Forest gateau brownie pudding | £8 |
| Mixed berries, kirsch, crushed meringue & chantilly cream (V)(GF) | |
| Lemon curd tart | £8 |
| Served with torched Italian meringue & fresh berries (V) | |