

SUNDAY MENU

The Real Bread and Food Co Sourdough V

Served with roast chicken butter or burnt leek vegan butter 3.50pp

Garlic & Rosemary olives 4.5

Starters

Compressed watermelon salad, whipped feta cheese,
pine nuts, mint GF 12

Yellowfin tuna tartare, avocado puree, radish,
Avrenkha caviar, prawn crackers, coriander GF 13

Crispy Salt & Szechuan pepper squid,
homemade fermented chilli mayo GF 10

Honey and sesame glazed and braised pig wing,
peanut and coriander Asian slaw GF 10

Mains

Roasted 35 days aged picanha of beef 24
or
Corn-fed chicken supreme 20

Served with

Honey roasted carrot, garlic roasted new
potatoes, braised hispi cabbage, Tenderstem broccoli
gravy or chimichurri, Yorkshire pudding GFO

16oz Megrim sole, lemon caper butter, rocket salad,
skin on fries GF 28

Pea, broad bean & wye valley asparagus risotto, Old Winchester,
V VEO 16

'Moules Frites', river Teign mussels, cider and leek cream sauce,
skin on fries GF 18

Sides

Roasted new potatoes V GF 5.5
Skin on fries V GF 5.5

Desserts

Chocolate brownie, vanilla ice cream V 9

Eton Mess, New Forest strawberries, meringue, Chantilly GF 9

Vanilla panna cotta, pineapple & passionfruit tartare, coconut foam, rum 9 GF

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION
If you have any allergies or dietary requirements, please let one of our team know.