

Autumnal

Sunday Menu - available from 12noon

Starters or small bites

- Chef's homemade soup, served with seeded granary bread croutons and crusty bread 7
- Succulent king prawn cocktail in a Marie rose sauce with lettuce, lemon and buttered granary 9.50
- Wild boar pate with granary toast, Piccalilli chutney, leaf salad and red wine reduction 7.50
- Shredded duck and vegetable spring rolls in filo pastry, sweet chili jam and leaf salad 9
- Vegetable spring rolls with leaf salad and a sweet chilli jam 8.50
- Crispy deep fried breaded whitebait, lemon, tartar sauce and leaf salad 8.50
- Romsey finest ChalkStream Smoked Trout Pate with granary toast, horseradish cream and leaf salad 9.50
- Garlic Artisan ciabatta bread 5 with cheese 6
- Chips 4 with cheese 5

Sunday roasts

All our fantastic roasts served with fresh vegetables, Yorkshire pudding, Cauliflower cheese, Red Cabbage and Roast Potatoes & Gravy

- Roast English sirloin of beef with horseradish sauce 19.75
- Roast local pork loin with crispy crackling with apple sauce 18.75
- Roast chicken half a whole chicken with pig in blanket and stuffing 18.25
- Trio of all 3 roasts with pig in blanket and crispy crackling 19.75
- Nut Roast with stuffing, vegetable gravy 17.50

Small Plate Roast Dinner, suitable for those with a lesser appetite

- Roast English Sirloin of Beef or Roast Sliced Chicken Breast or Roast local pork loin 13.50

Childrens Roast

- Roast Chicken breast with stuffing, roast potatoes, peas, pan gravy and Yorkshire pudding 8.50

Filled Artison Ciabatta's

All include a leaf salad and a garnish portion of fries, make it a full portion for just an extra 2.00

- Brie and Cranberry 13.50
- King prawn Marie rose with lemon 15
- Roast Beef with horseradish sauce and leaf salad 15
- Roast Chicken and Stuffing with leaf salad 15
- Roast Loin of Pork, apple sauce and stuffing with leaf salad 15

*Add extras to your ciabatta ~ Full portion of chips 2 ~ Bacon rasher 1 ~ Cheese 1

Fish

- Beer Battered Cod, mushy peas or garden peas, lemon, homemade tartar sauce with chips 17.50
- Baked Sea bass with Mediterranean vegetables, pesto, lemon, & sautéed new potatoes 19
- Roasted Salmon, salad, lemon mayonnaise and new potatoes or tender stem broccoli and butter mash 18

Italian Dishes

Conchiglie pasta in a creamy mature cheddar cheese and white wine sauce with asparagus and sliced mushrooms, topped with parmesan, pea shoots and garlic bread 16

Spaghetti Napolitan in a garlic and mushroom tomato sauce with garlic bread 16

Tyrrell Burgers

All served with lettuce, tomato, mayonnaise, salad, coleslaw and fries

~ add bacon 1.00 and/or add cheese 1.00

Beef Steak burger (8oz) with gherkin 16

Breaded chicken burger 16

Vegetable 15

Vegan burger – served with vegan mayonnaise and no coleslaw 15

Children's 9.50 including a single ice cream desert with choice of sauce

Cheesy pasta with garlic bread

Crispy battered Cod and fries with peas or beans (may contain bones)

Breaded Chicken goujons and fries with peas or beans

Beef Burger and fries and with peas or beans

Desserts 7.50 each

Bramble apple and mixed berry crumble with custard, cream or ice cream

Crème Brûlée with shortbread and a mixed berry compote

Homemade Cheesecake with ice cream and soft fruits

Dark Belgian chocolate and caramel tart with ice cream and toffee sauce

Sticky toffee pudding with custard, cream or ice cream

Vanilla ice cream with a choice of sauces 1 per ball

Please note a service Charge of 10% is added to your bill which is discretionary

*Our staff are here to help, please ask if you require anything,
they are busy and doing their best to provide you with the best service they can
Please be patient during busy times*

ALLERGENS – PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES

**Some dishes can be adapted e.g. new potatoes or sautéed new potatoes as an alternative for chips sorry but
gluten free bread is not available**

**Nut allergies cannot be catered for as all surfaces may have traces of nut
All fryers may contain traces of fish, flour or dairy**