

SUNDAY

brunch 9 - 4pm

champions breakfast

poached egg, avocado, streaky bacon, tomato, spring onion, sourdough 9 gfo

full plate

two rashers of back bacon, two eggs, sausage, baked beans, field mushroom, tomato, buttered sourdough 9.5
with black pudding 1.5

eggs royale

dill cured salmon, poached egg, hollandaise, sourdough 8.5

eggs benedict

local ham, poached egg, hollandaise, sourdough 8.5

eggs florentine

wilted spinach, poached egg, hollandaise, sourdough 8 v

roasted chicken & pancetta salad

croutons, honey & mustard dressing 9.5 gfo

salt baked beetroot salad

figs, walnuts, pickled celery, pumpkin seeds, spiced honey dressing 9 gf/v/veo

roasts 12 - 4pm

served with thyme & garlic roasted new potatoes, yorkshire pudding, seasonal greens & jus

leg & breast of chicken 14.5 gfo

belly of pork 15.5 gfo

topside of beef 16 gfo

all in: a mixed plate of our three meats 17.5 gfo

roasted new forest mushrooms with all the trimmings 12.5 v/gfo

to finish

boozy affogato 5 gf

apricot flambé, toasted brioche, clotted cream ice cream, basil 6.5

goosebury crème, gingernut crumb, poached gooseberries 6.5

elderflower jelly, local fruits & flowers 6.5 gf

chocolate sachertorte, vanilla cream 7

local cheese, crackers, damson chutney 8