

# NIBBLES

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| <b>Popcorn</b><br><i>Parmesan &amp; chives (GF)(V)</i>                                   | 4   |
| <b>Homemade Milk Bread</b><br><i>Choice of lamb fat or cultured butter(V)</i>            | 4.5 |
| <b>Lamb Neck Fritter</b><br><i>Parsley crumb &amp; sherry gel</i>                        | 5   |
| <b>Charcuterie Board</b><br><i>Cobble Lane charcuterie, cornichons &amp; bread (GFO)</i> | 14  |
| <b>Nocellara Olives</b><br><i>Fennel &amp; Lemon (GF)(V)(V*)</i>                         | 4   |
| <b>Samphire Tempura</b><br><i>Lemon Aioli (V)(GFO)</i>                                   | 5   |

# STARTERS

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| <b>Seasonal Soup</b><br><i>Served with toasted Marks Bakery bloomer (GFO) (V) (V*)(DF)</i>                                                                       | 7.5 |
| <b>Beef Tartare</b><br><i>Beef fat aioli, capers, cornichons, shallots, fresh horsersdish and toasted Ciabatta</i>                                               | 12  |
| <b>Cured Mackerel</b><br><i>Dashi, cucumber, pickled gooseberry, lambs lettuce &amp; dill (GF)(DF)</i>                                                           | 10  |
| <b>Blackberry &amp; Goats Cheese Salad</b><br><i>Barbecued greens, pickled blackberries, sugar snap peas, toasted almonds, blackberry &amp; soy dressing (V)</i> | 9.5 |

# SUNDAY LUNCH

|                                                                                                                                      |
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| <b>Chicken Crown for Two £37</b> (One £21)<br>Yorkshire pudding, selection of roast vegetables, roast potatoes, & cauliflower cheese |
| <b>28 Day Dry Aged Beef Rump £26</b><br>Yorkshire pudding, selection of roast vegetables, roast potatoes, & cauliflower cheese       |
| <b>Salt Baked Celeriac £18</b><br>Yorkshire pudding, selection of roast vegetables, roast potatoes, & cauliflower cheese             |

# MAINS

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| <b>Celeriac and IPA Risotto</b><br><i>Old Winchester, salt baked celeriac, mascarpone (V)(V*O)</i>                                               | 20 |
| <b>Whole Plaice</b><br><i>Brown shrimp, samphire, fingerling potatoes &amp; beurre noisette (GFO)</i>                                            | 28 |
| <b>The Lamb’s Shepherd’s Pie</b>                                                                                                                 | 20 |
| <b>Cheeseburger</b><br><i>Monterey jack, gem lettuce, pickles, tomatoes, caramelised onions &amp; burger sauce. Served with salad and chips.</i> | 19 |
| <b>Chicken Burger</b><br><i>Seven spiced fried buttermilk chicken, Thai green coleslaw, pickled cucumbers. Served with chips and side salad.</i> | 18 |

# DESSERTS

|                                                                                                                                                                                                                    |     |
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| <b>Chocolate Delice</b><br><i>Dulce de leche, hazelnut crumble, brown banana ice cream (GFO)(V)</i>                                                                                                                | 9.5 |
| <b>Three Cheese Selection</b><br>(GFO)                                                                                                                                                                             | 12  |
| <b>Pistachio Tiramisu</b>                                                                                                                                                                                          | 9.5 |
| <b>Edie’s Tarte Tatin</b><br><i>Mixed local apples from Edie’s apple trees. Served with vanilla ice cream (V)</i>                                                                                                  | 9   |
| <b>Ice Cream &amp; Sorbet Selection</b><br><i>Vanilla, rum raisin, coffee, dairy-free chocolate, salted caramel, Mint chocolate chip. <b>Sorbet:</b> lemon basil , mirabelle plum or clementine &amp; rosemary</i> | 2.5 |

# EXTRAS

5

|                        |                                 |
|------------------------|---------------------------------|
| <b>Creamy Mash</b>     | <b>Mixed Leaf Salad</b>         |
| <b>Seasonal Greens</b> | <b>Chips - (Add Cheese .50)</b> |



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