



## BBQ SUNDAYS

### To begin

Ham hock & braised cabbage hash, poached egg, baconnaisse GF 8

Crayfish benedict 9

Nduja croquetas, saffron & paprika aioli 8

Cornish coppa ham, pickles, sourdough GFO 7

Yellowfin tuna tartare, avocado, bloody mary, cucumber, prawn cracker GF 10

Whole burrata, marinated artichokes, sundried tomato pesto, toasted pine nuts

V GF 12

Vine ripened tomato gazpacho, new forest strawberry, basil VE GF 10

The Real Bread and Food Co sourdough with wild garlic butter

(3.5pp)

### Mains

Black treacle cured fillet steak, chimichurri GF 24

Roasted poussin, lemon verbena harissa sauce GF 18

Whole stuffed Cornish bream, lemon & fennel GF 20

Ras el Hanout cauliflower GF 15

All served with a selection of sides

Roasted new potatoes & salsa verde

Quinoa salad, pomegranate, tahini

Ranch slaw

### Sides

Truffle & Old Winchester fries V 7

Seasonal greens V 4.5

If you have any allergies or dietary requirements, please let one of our team know. Tables of 6 or more will be subject to a discretionary 12.5% service charge.

V - VEGETARIAN. VE - VEGAN. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION