

sunday dinner

sharing & small plates

- PULLED PORK SHOULDER CORN CHIPS Overnight smoked pork, cheddar, guacamole, salsa, sour cream & jalapeños 12.5
- VEGAN LOADED CORN CHIPS Tomato sauce, refried beans, salsa, cheese, avocado, hot sauce & spring onion VG 12.5
- WARM BREID BAKERY SOURDOUGH LOAF Served with garlic or marmite butter V 6.5
- POTATO & ROSEMARY FLATBREAD Topped with artichoke, red pepper, mozzarella, rocket & pesto V 7.5
- LAVERSTOKE PARK BUFFALO MOZZARELLA & ISLE OF WIGHT HERITAGE TOMATO On grilled sourdough with basil V 8.5
- SLOW-COOKED HAM HOCK & WOOKEY HOLE MATURE CHEDDAR CROQUETTES Served with English mustard mayonnaise 9
- BETROOT HUMMUS & ROSARY ASH GOATS CHEESE With mint, toasted seed dukkah & grilled flatbread V 6.5
- BANG BANG FERMENTED CHILLI & YUZU CAULIFLOWER With coriander, sesame seeds & mandarin VG GF 6.9

roasts

served with roast potatoes, summer greens & British heritage carrots

- SWINGERS ROAST A selection of Hereford beef, Norfolk chicken & pork belly 23 for 1 | 38 for 2
- TOPSIDE OF HEREFORD BEEF With Yorkshire pudding, homemade horseradish sauce & gravy 19.5
- SLOW-ROAST ORCHARD FARM PORK BELLY With Yorkshire pudding, apple sauce & gravy 17.5
- ROASTED SMOKED CELERIAC With olive oil, lemon & herb dressing VG 16.5
- ROAST MUSHROOM & TRUFFLE STUFFED NORFOLK CHICKEN LEG With Yorkshire pudding, bread sauce & gravy 16

buns

all served in a brioche bun with rosemary salt fries
add bacon, cheese, jalapeños, fried egg 1.5

- PLANT-BASED MIAMI BURGER Vegan patty, bacon, smoked Applewood cheese, onion, relish & crispy onions VG 15.2
- DOUBLE FILLET BUTTERMILK CHICKEN BURGER Breaded chicken breast with Coronation mango slaw, lettuce & tomato 15
- HILL HOUSE FARM BEEF BURGER With cheddar, cos lettuce, tomato, sweet pickle, onion & house burger sauce 15.2

sides

add nduja ketchup GF 0.5

- TRUFFLE & PARMESAN FRIES GF 5.8
- ROSEMARY SALT FRIES V GF 4.4
- ROSEMARY SALT THICK CUT CHIPS V GF 4.4
- ISLE OF WIGHT HERITAGE TOMATO SALAD Dressed with olive oil & salt GF VG 6.5
- ROCKET, GRILLED ARTICHOKE & PARMESAN SALAD Dressed with a balsamic vinaigrette GF 5

desserts

- STICKY TOFFEE PUDDING Served with toffee sauce & vanilla ice cream V 7.5
- CLASSIC ETON MESS Italian-style meringue shards, Kent strawberries & whipped Chantilly cream V 7.5
- CHOCOLATE BROWNIE & CHERRY ICE CREAM SUNDAE Topped with toasted almonds V 7.8