

# 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
- 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

## 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 NORFOLK CHICKEN LEG STUFFED WITH MUSHROOM & TRUFFLE With Yorkshire pudding, bread sauce & gravy 16

## main

### BRITISH SEASONAL SUMMER SALAD

Isle of Wight tomatoes, Jersey Royals, radish, fennel, broad beans, pea shoots & olive oil dressing VG GF 14

## 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
- WATERCRESS, FENNEL & RADISH Dressed with olive oil & lemon GF VG 4.5
- 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  
V vegetarian VG vegan GF gluten free