

Sunday Dinner Menu

Sharing Plates

PULLED PORK LOADED CORN CHIPS

Overnight-smoked pork shoulder, cheddar, guacamole, salsa, sour cream & jalapeños 12.5

VEGAN LOADED CORN CHIPS

Vegan nachos with homemade tomato sauce, black beans, vegan cheese, spring onions & coriander VG 12.5

WARM SOURDOUGH LOAF

With garlic or marmite butter V 6.5

POTATO & ROSEMARY FLATBREAD

With grilled artichokes, red pepper, mozzarella, rocket & pesto V 7.5

Mains

TOPSIDE OF HEREFORD BEEF

With Yorkshire pudding, horseradish sauce & proper gravy 19.5

ROAST NORFOLK CHICKEN

With Yorkshire pudding, bread sauce & proper gravy 17.5

SLOW-ROAST BELLY OF ORCHARD FARM PORK

With Yorkshire pudding, apple sauce & proper gravy 17.5

All roasts Served with buttered Jersey Royals, summer greens & British carrots

ROASTED SMOKED CELERIAC

With olive oil roast potatoes, heritage carrots, summer greens, olive oil & a lemon & herb dressing VG 16.5

BRITISH SUMMER SALAD

With Isle of Wight tomatoes, Jersey Royals, radishes, fennel, broad beans, pea shoots, mint & an olive oil & lemon dressing VG GF 14

PLANT-BASED BURGER

With facon, smoked Applewood cheese, red onion, house relish & crispy onions. Served with rosemary salt fries VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER

With Coronation slaw, avocado, cos lettuce & tomato. Served with rosemary salt fries 15

SURREY HILLS CHEESE BURGER

With cheddar, cos lettuce, tomato, sweet pickle, minced onion & house burger sauce. Served with rosemary salt fries 15.2

>>> ADD A LITTLE EXTRA

bacon, cheese, jalapeños, fried egg 1.5

Small Plates

LAVERSTOKE PARK MOZZARELLA WITH TOMATOES, TORN BASIL & OLIVE OIL

Served with grilled sourdough V 8.5

HAM HOCK & WOOKEY HOLE CHEDDAR CROQUETTES

With English mustard mayo 9

BEETROOT HUMMUS & ROSARY ASH GOATS CHEESE

With toasted seed dukkah & mint V 6.5

BANG BANG CAULIFLOWER

With yuzu, coriander, sesame seeds, mandarin & chilli mayo VG GF 6.9

Sides

PARMESAN TRUFFLE CHIPS GF 5.8

ROSEMARY SALT FRIES V GF 4.4

THICK-CUT CHIPS V GF 4.4

Add Nduja ketchup GF 50p

ISLE OF WIGHT TOMATO SALAD VG GF 6.5

WATERCRESS, FENNEL & RADISH

With an olive oil dressing VG GF 4.5

ROCKET, GRILLED ARTICHOKE & PARMESAN

With balsamic vinaigrette GF 5

Desserts

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream V 7.5

CLASSIC ETON MESS

With meringue shards, Kent strawberries & Chantilly cream V 7.5

CHOCOLATE BROWNIE SUNDAE

With cherry ice cream, toasted almonds V 7.8

The Sunday Session

STARTER | ROAST | DESSERT

2 courses £23 // 3 courses £28

LIVELYHOOD
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET

GF Gluten Free | V Vegetarian | VG Vegan

If you suffer from any food allergy or intolerance, please make your server aware. A discretionary 10% service charge will be added to all tables receiving service and distributed to staff.