



STARTERS

- (v) Thai spiced kohlrabi soup, focaccia **6**
- Game terrine, brandy prunes, piccalilli puree, brioche **10**
- Potted mussels, pickled beetroot, pearl onions and dill, rye toasts **9**
- Pan fried scallops, onion broth, shallot rings and dill oil **12**
- Pan fried cod cheeks, crab kimchi, dill oil **9**

MAIN

Please note that by omitting starters, expect 30+ mins plus for mains and specials

- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **18**
- The Sun burger, double barrel poacher, pancetta, salad, brioche bun, sauce, pickles, and fries **17.5**
- Pan fried pheasant breast, wrapped leg, bacon, lentils and savoy cabbage, whisky and pheasant jus **20**
- Turkey roulade, sage, onion & cranberry stuffing, Parisienne potatoes, bread sauce, sausage meat **20**
- (v) Beetroot and chestnut wellington, horseradish crepe, celeriac dauphinoise and vegetables **18**
- Beef, mushroom & stilton pie, beef dripping pastry, chips or new potatoes, seasonal vegetables **19**

DESSERTS

- (v) Mincemeat stuffed monkey bread, vanilla ice cream **8**
- (v) Pear tart tatin, amaretto and almond ice cream **9**
- (v) Malted milk chocolate torte, peanut brittle, almond and amaretto ice cream **8**
- (v) Figgy pudding, brandy ice cream, plum compote **8**
- (v) Gingerbread crème brulee, gingerbread crumb, mandarin compote **8**
- (v) Cheese board for one, apple and date chutney, walnuts, crackers & celery **10**
- (v) (ve) Selection of ice creams, ask for today's flavours **2.25/scoop**

Please remember to view our specials menu.

Minimum waiting time for some items is +30mins. Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability. An optional service charge of 12.5% is added to parties of 8 or more.

CHEESE

OPEN AIR CHEDDAR

A strong, crumbly cheddar with a salty crunch and a beautiful tang.

SMOKED TUXFORD AND TEBBUTT STILTON

An unusual oak-smoked Stilton with an interesting combination of toasty flavours. The Stilton is cut into sections to allow the smoking process to penetrate the cheese thoroughly.

BARON BIGOD WITH TRUFFLES

Baron Bigod with Truffles is an exquisite Suffolk-made, bloomy pasteurised cow's milk cheese in the style of a classic Brie-de-Meaux with long-lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle. This exquisite cheese comes with the addition of black truffles mixed with creme fraiche sandwiched between the cheese.

LINDUM

Lindum is a washed rind, cow's milk cheese from the Cote Hill Dairy in Lincolnshire. Regular washing in the 'Bomber County Beer' gives the cheese its natural pink rind, which develops a pungency as it is allowed to mature, this in turn gives extra flavour to the cheese.

VINTAGE RED

Vintage Red Fox is a Red Leicester style cheese with a distinct crunch. It has a smooth, sweet, mellow flavour and a flaky, open texture. Like other red cheeses, Red Fox gets its colour from the flavourless dye from the South American plant Annatto.

COTE HILL BLUE

A superb unpasteurised blue cheese made in Lincolnshire, similar in style to a soft textured blue brie, creamy with a definite sharpness and rich, complex flavours. The cheese is incased in a thin grey rind.

TUNWORTH

Tunworth is a superb, handmade, pasteurised, bloomy English camembert-style cheese using special cultures and traditional rennet. Matured for between 4-6 weeks to produce a stunning cheese with a rich, creamy, unique flavour, each cheese is made from carefully selected cows milk in the heart of Hampshire.

We make our own in-house crackers. We have gluten free crackers available (contains nuts) on request. Four cheeses are included, extra are priced at 2.50 each.

PORTS & SHERRY

Fonseca LBV 'Unfiltered' 2011/12
Portugal | Fresh intense
blackcurrant, eucalyptus and spice
4.50 | 50ml

Taylors 20 YO Old Tawny
Portugal | Smooth and elegant,
rich fruit, almond and honey
7.75 | 50ml

Barbadillo Pedro Ximenez
Spain | Plum raisins and chocolate,
very rich and sweet
5.95 | 125ml

Please see drinks list for more dessert wines, ports, sherries and after dinner drinks