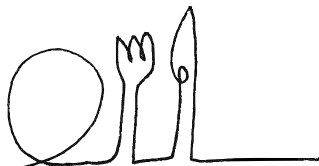


# Sunday



## STARTERS

Vegetable Soup, croutons (please ask your server for today's soup)	£ 6.0
Padron peppers, olive oil & sea salt	£ 6.5
Pork and chorizo croquettes, apple, watercress, chipotle mayo	£ 7.5
Smoked mackerel pâté, toast	£ 8.0
Spicy chicken wings, sesame	£ 6.5

## ROASTS

With beef dripping roast potatoes, carrots, parsnips, red cabbage, Yorkshire pudding & gravy	
Confit lamb shoulder, mint sauce	£20.0
35 day dry-aged native breed beef sirloin, horseradish	£19.5
Tamworth pork belly, apple sauce	£18.0
Roast chicken, bread sauce	£18.0
Lentil & mushroom roast (vegan potatoes)	£15.0

## MAINS

Charred cauliflower, lentils, almonds, capers, kale crisp	£13.5
Salmon and haddock fishcake, sprouting broccoli, tartare sauce	£13.0
Niçoise salad, pan fried salmon	£20.0

## SIDES

Cauliflower cheese	£ 4.5
Beef dripping roast potatoes (vegan option available)	£ 5.0
Pigs in blankets	£ 5.0
Extra roast beef	£ 6.0
Fries	£ 4.5
Mixed leaf salad	£ 4.5

## DESSERTS

Ice cream & Sorbet- Chocolate, vanilla, vegan choc, mango, raspberry (scoop)	£ 2.0
Brownie, chocolate, vanilla ice cream	£ 6.5
Sticky toffee pudding, vanilla ice cream	£ 6.5
Baked cheesecake, mixed berry compote	£ 6.5

## CHEESEBOARD

Old Winchester, Young Buck, Pave Cobble, oatcakes, quince jelly	£12.0
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ASK YOUR SERVER ABOUT ALLERGENS  
ALL PRICES INCLUSIVE OF VAT AT 20%  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

THE HORSESHOE