



SUNDAY MENU

WHILE YOU PERUSE

Crusty Bread (vg)	5.50
Oils	
Marinated Olives (vg)	5.00

PROPER PLATED ROASTS

Served with Yorkshire pudding, braised red cabbage, roasted carrots, parsnip purée green veg medley roasties, sage & onion stuffing proper gravy

Porchetta	23.50
Sage & fennel rolled pork belly	
Half Roasted Chicken	23.50
Dry Aged Hampshire Beef	24.50
Nut Roast (vgo)	18.75

SHARING BOARDS (For two)

All Three Meats	55.00
Porchetta, roasted chicken, dry aged Hampshire beef	
Whole Roasted Chicken	45.00

EXTRAS

Cauliflower Cheese	5.50
Yorkshire Pudding	2.00
Sage, Onion & Cranberry Stuffing (v)	4.00
Pigs In Blankets	5.50

Please ask your server for todays specials

Perfect to start or share

STARTERS

Chef's Soup of the Day	7.75
Please ask your server for details, crusty bread	
Ham Hock Terrine	8.75
Ciabatta crisp, piccalilli	
Crispy Salt & Pepper Squid	8.75
Yuzu mayo	
Bang Bang Cauliflower (vg)	8.50
Texan corn salsa	
Crispy Breaded Brie	9.00
Spiced pineapple chutney	

DON'T FANCY A ROAST?

Sweet Potato & Goats Cheese Pie (v)	19.50
Buttery mash, seasonal veg, proper gravy	
Ale Battered Fish & Chips	19.50
Fat-cut chips, mushy peas, tartare sauce	
Add chip shop curry - 2.00	
TTW Burger	19.65
Prime beef patty, lettuce, house pickles, aged cheddar, bacon jam, 'slaw, thin-cut fries	
Spring Pea & Asparagus Risotto (vgo)	19.50
Peashoots, lemon oil, Old Winchester	
Add chicken - 4.50	
Beyond Nature Burger (vg)	19.25
Vegan patty, lettuce, house pickles, fig chutney, vegan cheese, 'slaw, thin-cut fries	

(V) = Vegetarian / (vg) = Vegan / (vgo) = Vegan Optional