



THE WINE BAR & BISTRO  
GOOD DRINKING – GOOD EATING SINCE 1617

*The Wine Bar & Bistro ~ Sunday 29th January Lunch menu*

*Starters*

Chef's Leek and potato soup

Home cured salmon plate with marinated beetroot and crème fraiche

Sautéed mushrooms and blue cheese gratin with chargrilled bread

*Mains*

Roasted rump of local beef with traditional roast potatoes accompanied with seasonal vegetables, Yorkshire pudding and horseradish sauce

Roast Hampshire pork loin with bramley apple and thyme sauce served with traditional roast potatoes accompanied with seasonal vegetables, (Yorkshire pudding available if requested)

Grilled baby Dover sole with buerre noisette , turned potatoes and vegetables

*Desserts*

Crème brulee with rhubarb compote

Chocolate Fondant

Trio of sorbets and ice creams

Selection of fine British and French cheeses served with quince jelly, grapes and a variety of savoury biscuits  
(£2.95 supplement)

**2 courses £15.95**

**3 courses £19.95**

**Children's Portions (up to 10 years old) £8.95 or £10.95**

*(menu may be subject to change)*

*Head Chef – Stephen Small*