

Sunday Lunch

£30 2 courses

£38 3 courses

Nibbles

Street Bakehouse Bread Board

Netherend Farm butter, Extra virgin olive oil and aged balsamic £5.50 (extra butter/oil and vinegar £1)

Mixed Spanish Olives £4.50

Cocktail of the Week!

• COMMODORE No2 • £13

Bourbon, Grenadine, Crème de Cacao, Lemon. Tart lemon balances the nutty bourbon and crème de cacao, with sweetness and colour from the grenadine; this drink is deliciously moreish whilst packing a punch.

Starters

Lightly Breaded Hodd Fishcake

Flaked Cornish haddock and cod served with a lemon and garden herb butter sauce and Secretts Farm salad

Crisp Chestnut Mushroom and Laverstoke Park Mozzarella Arancini

Basil pesto dressing and marinated vine tomato and Secretts Farm salad

Whipped Goats Cheese and Beetroot

Goats cheese mousse with marinated local beetroot, toasted hazelnut, honey and thyme dressing, sourdough crostini and house pickled shallots

Crisp Goujons of Cornish Cod

Lemon and garlic mayonnaise and Secretts Farm mixed leaf salad

Twice Baked Tunworth Cheese Souffle

Aged parmesan and cheese sauce

Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon, and mint vinaigrette

Mains

Sunday Roasts

All served with roast potatoes, selection of chef's vegetables and roasting juices (extra veg charged at £2 per portion)

Roast Sirloin of Stokes Marsh Farm Beef with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Roasted Hispi Cabbage

Veggie gravy and trimmings

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#### Cornish Cod and Crab

Cod Loin crusted with herbs, parmesan, crab and breadcrumbs, rich vine tomato and roasted pepper sauce, pickled fennel, crushed new potatoes and roasted hispi cabbage

#### The Hodd Short Rib Burger

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion ring and skinny fries (*add truffle oil and parmesan for £1.50*)

#### Beer battered Cornish Fish and Chips

Crushed peas and homemade tartare sauce

Due to all our dishes being cooked to order there may be a delay during busy periods.

All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member

Desserts

**Dark Chocolate Crémeux**

Coco crumb, hazelnut praline and salted caramel ice cream

**Zesty Lemon Posset**

Passion fruit Jelly, mango sorbet, shortbread crumble and crisp meringue

**Classic Vanilla Crème Brûlée**

Marinated strawberries, nutmeg and strawberry sherbet dusted shortbread biscuit

**Hodd Sticky Toffee Pudding**

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream

**Affogato**

Shot of moon roast espresso poured over a scoop of vanilla ice cream

**Selection of Three English artisan cheeses**

homemade chutney & biscuits

• AFTER DINNER DRINKS •

Espresso Martini £14

Gorilla Blackback Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Kahlua, Drambuie, Bailey's or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Kahlua or Amaretto.

• HOT DRINKS •

• COFFEE •

(Decaffeinated coffee available)

Americano 2.30

Cappuccino 2.80

Latte 2.90

Mocha 3.10

Espresso 2.10

Double Espresso 2.80

Macchiato 2.20

Extra Shot 0.90

• TEAS •

English Breakfast £2.20

Earl Grey £2.20

Peppermint £2.20

Camomile £2.20

Green £2.20

Blackberry & Raspberry £2.20

Decaffeinated Black Tea £2.20

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