

THE
**GREAT
POND**
DINING ROOM
Sunday Lunch
STARTERS

Ham hock and confit chicken terrine £11
Piccalilli, crispy chicken skin & charred focaccia

Alresford watercress soup V GF £8
Crème fraîche & chalk stream trout caviar

Charred grilled asparagus V £10
Rapeseed mayonnaise, parmesan shavings & cress

MAIN COURSES £19

Each of our signature roasts are served with golden garlic & thyme roast potatoes, medley of seasonal greens, honey roast parsnips, roasted celeriac puree, maple glazed carrot, a giant Yorkshire pudding & lashings of gravy

Roast Aged Sirloin of Beef
Prime aged, crusted Pepper, Maldon sea salt, slow roast to perfection, & horseradish creme

Slow Roast Pork Porchetta
Slow-roast pork belly, delicately rolled in fresh Italian herbs & garlic, delivering a melt-in-the mouth texture. finished with silky apple reduction for a perfect balance of richness and sweetness

Roast Corn Fed Chicken Supreme
Succulent corn-fed chicken breast, perfectly roasted, served with a rich creamy onion & garlic red wine Jus

Pan-Fried Sea Bass Fillet
Fresh seabass fillet. pan seared for crisp skin, complemented by refined white wine beurre blanc

Aubergine Parmigiana V 18
warm roast pepper & tomato salad, baby leaves, basil pesto & Parmesan crisp
GF option on all roasts

SIDES £5

Cauliflower Cheese & Broccoli (GF)(V)
Honey-roasted parsnips & carrots (GF)(V)(PB)
Chilli Broccoli & Maldon sea salt (GF)(V)(PB)
Green beans, Maldon sea salt & lemon zest (GF)(V)(PB)

DESSERTS

Sticky Toffee Pudding (V) £10
Decadent date - studded sponge drenched in rich caramel toffee sauce, served warm with vanilla Madagascan bean ice cream. A British classic.

Paris-Brest V £9
Praline cream, raspberry sauce, freeze-dried raspberries & salted caramel ice cream

Traditional Homemade Tiramisu (V) £9
Ladyfingers dipped in espresso layered with mascarpone cheese and cocoa powder

Ice cream & Sorbets (V) £6
Ask your server for flavours

V- VEGETARIAN | PB- PLANT BASED | GF- GLUTEN FREE

*All our food is cooked fresh on the premises, dish descriptions do not list every ingredient.
If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time.
For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers*