



SOMETHING LIGHT

Isle of Wight oak smoked garlic ciabatta

perfect for two.....4.00 VGF

Warm bread assortment with olive oil and

balsamic syrup.....3.50 VGF

Giant green queen pitted olives with chunks of feta cheese and
a sundried tomato oil.....4.00 VGF

STARTERS

Fresh garlic marinated anchovies with grilled red onion relish, cherry tomatoes and parmesan
on a fried ciabatta GF

Chicken liver and port parfait served with our red onion sultana chutney and
toasted ciabatta GF

Fresh homemade soup of the day served with warm sourdough VGF

SUNDAY ROASTS

Choose between...

Our slowly cooked beef brisket with a red wine gravy

Braised pork belly with crispy crackling and a rich gravy

Or roasted chicken breast with gravy

Ask us about our vegetarian options

ALL OUR ROASTS ARE SERVED WITH THE FOLLOWING

ROAST POTATOES - SAGE AND ONION STUFFING - YORKSHIRE PUDDING

AND A SIDE OF VEGETABLES

SPECIAL

8oz fillet steak cooked to your liking with all the roast trimmings and a red wine gravy

(£6.00 supplement)

FISH OF THE DAY

Served with skin on fries, side salad and our own tartare butter

DESSERTS

Warm brioche bread and butter pudding with a Kahlua clotted cream V

Rich chocolate cheesecake with a honeycomb biscuit base, vanilla ice cream
and a salted caramel sauce V

Vanilla panacotta with passion fruit and champagne sorbet GF

Hewitt's selection of cheeses, with our chutney and pickled onions VGF

LIQUEUR COFFEES6.50

1 COURSE - 12.00

2 COURSES - 17.00

3 COURSES - 21.00

