

SUNDAY SUMMER MENU

Served all day 12noon-8pm



TO START

Quenelle of Devon Crab (G. F)	£12
pickled fennel, dill creme fraiche, cucumber and grape salsa, fennel seed cracker	
Breaded Whitebait	£9.5
with tartare sauce and lemon wedge	
Isle of Wight tomato tarte tatin (V)	£10
Mozzarella, pickled shallots, Hampshire watercress	
Hampshire ham hock with crushed garden peas on sourdough toast	£9
Feta cheese and pea shoots	
Cajun cauliflower and guacamole, taco crisps (Vegan) (D.F)	£8
spring onion, chilies and coriander	
Marinated Olives and confit garlic humous (V) (D.F) (TO SHARE)	£12
with a selection of homemade breads (G.F** bread option available)	

Best of BRITISH Roasts

(Gluten free without a Yorkshire pudding and stuffing)
(Children's roasts £15)

Roast sirloin of **BEEF**, horseradish on the side **£25**

Roast Hampshire belly of **PORK** **£24**
apple sauce, crackling, sage and onion stuffing

Roast Hampshire free range **CHICKEN** breast **£23**
red currant sauce, sage and onion stuffing

All roasts served with beef dripping roasted potatoes, seasonal vegetables, broccoli cheese (G.F), Yorkshire pudding and homemade stock gravy.

Vegetarian NUT ROAST £22

served with vegetarian potatoes, vegetarian gravy and Yorkshire pudding

CHILDRENS SELECTION

Small fish, chunky chips, garden peas (D.F.)	£14 (Tartare sauce £1)
Plain Tagliatelle pasta with grated cheddar (V)	£7
Tagliatelle pasta Bolognaise (D.F.)	£7.5
Ham, egg, chips and peas (G.F)	£8
Mini beef burger & fries	£8

MAIN COURSE

Pan fried Fillet of South Coast SEABASS (G.F.) £24

garden pea and pesto potato cake, wilted spinach, roasted red pepper salsa

Roast Free range Hampshire CHICKEN breast £23

Caesar salad (gem lettuce, bacon lardons, mayo, grated parmesan and white anchovies)

Honey roast Hampshire thick cut HAM off the bone served cold (G.F.) £19

hand cut chips, two fried free-range eggs and peas

Wild mushroom and Mascarpone cheese RISOTTO (V) (G.F.) £20

grilled courgette, dill oil and pea shoots

Aloo Tikki MADRAS CURRY (Vegan) (G.F.) (D.F.) £20

poppadom, pickled carrots, coriander and spring onion

Palmer's beer battered large FISH AND CHIPS (D.F.) £22

mushy peas, tartare sauce and wedge of lemon

(Fish certified by the Marine Stewardship Council)

British BEEF BURGER with skinny fries £20

streaky bacon, smoked cheddar, tomato, lettuce, gherkins, with side of burger relish

Cajun buttermilk CHICKEN BURGER with skinny fries £20

streaky bacon, smoked cheddar, gem lettuce, tomato and chilli jam on the side

HOMEMADE PUDDINGS £9

Fresh summer berries (G.F.)

whipped vanilla cream, meringue kisses

Elderflower crème brulee

gooseberry compote, lemon biscuit

Steamed black treacle sponge

with custard and rum and raisin gelato

Summer raspberry cheesecake

raspberry sorbet and raspberry sauce

Dark chocolate Delice (G.F.)

Espresso Martini cream, and chocolate crumb

THE DEERS HUT ENGLISH CHEESE BOARD SELECTION £14.00

selection of English cheeses with artisan crackers, celery, ale chutney and sliced apple

ORGANIC BABOO GELATO CRAFTED IN DORSET Children 1 scoop £3.5 2 scoops £7

Gelato: vanilla, chocolate, strawberry, mint choc chip, rum and raisin

Vegan Vanilla Sorbet (Vegan): lemon, passionfruit, raspberry, mango

Doggy Doggy Yum Yum ice cream tub for our canine friends £3

A 10% discretionary service charge is added to the bill.

(V) = Vegetarian, (Vegan) (G.F.) = Gluten Free (D.F.) Dairy Free (G.F) * = Bread can be substituted for gluten free bread

Some of our dishes may contain nuts or nut oils and *wild game shot.

If you have a food allergy, please speak to a member of staff about ingredients in our dishes before you order your meal.
We serve our food out of one kitchen and please note that despite our best endeavours there is a risk of cross contamination