



Starter Sharing Boards

Charcuterie, stuffed vine leaves, vegetable antipasti, olives, crusty bread and aioli

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Baked camembert, real ale chutney, baby leaf salad and tiger bread

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Smoked salmon, mackerel and black pepper pate, dressed crab meat in lemon crème fraiche, prawns in chilli and ginger dressing, sourdough bread

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Coarse Ardennes pate, hand raised pork pie, honey roast ham, scotch egg, piccalilli and crusty bread

Main Sharing Boards - served cold

Butchers board of roast topside of Hampshire beef, honey and mustard glazed ham, hot smoked Scottish salmon fillet, with roast tomato, balsamic caramelised red onion and goats cheese tart

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Ploughmans board of mature cheddar cheese, stilton and Cornish yarg, honey roast ham, homemade pork pie, pickled onions, celery, grapes, coleslaw and sweet apples

Main Sharing Boards - served hot, carved

Rosemary and garlic South Downs leg of lamb, served pink, salsa verde

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28 day matured Hampshire sirloin, served pink, horseradish cream

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French trimmed loin of pork, on the bone, lemon and parsley crust

We suggest you choose a [potato dish](#) and 2-3 [salads](#) to accompany your choice of main sharing board