

# SUNDAY LUNCH

*Sunday 12 – 2pm*

## STARTERS

Smoked Ham Hock and Confit Pork terrine, chicory jam, toasted sourdough

Potted smoked mackerel, crispy shallot salad, toast

Cauliflower velouté, caramelized florets, pickled slices, golden raisins, chive crème fraiche (V)(GF)

BBQ celeriac, burnt apple puree, hazelnut, caper berry, raisin,

Barkham Blue, mustard dressing (V)(GF)(N)

## ROASTS

All roasts are served *with roast potatoes, a selection of seasonal vegetables & roasting juices*

Roast topside of Hampshire beef, Yorkshire pudding, horseradish cream

Roast corn-fed chicken breast, stuffing, bread sauce

## MAINS

The Montfort Fish pie; trout, hake, smoked haddock and king prawn, seasonal greens

Jerusalem artichoke risotto, Old Winchester, roasted artichoke, crispy sage (V) (GF)

## DESSERTS

Sticky toffee pudding sundae, honeycomb, vanilla ice-cream, toffee sauce (V)

Dark chocolate terrine, passion fruit curd, caramelized white chocolate, milk ice cream

Selection of homemade ice creams & sorbets (V)(GF)

British cheese selection, chef's chutney, homemade oatcakes, celery & grapes (V)(N)

ONE COURSE 16.00

TWO COURSES 21.00

THREE COURSES 26.00

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

THE  
MONTFORT  
*at Stanbridge Earls*