Sunday Lunch

Served between 12 - 3pm

2 courses for 32 / 3 courses for 36

Enjoy a rotating choice of two meat roasts every week alongside our veg-led options

Start

Brussels Sprouts - raw, vegan garden mayo, seeded crackers *316kcal* (VE)

Trout - cured, tartare, apple, dill *384kcal*

Squash - soup, croutons, sage *298kcal* (VE)

The Roasts

Beef - topside, Yorkshire pudding, red wine & leek stuffing, horseradish *590kcal*

Pork Belly - rolled with sage and apple stuffing, crackling, cyder & apple sauce *832kcal*

Chicken - honey roasted leg, onion & sausage meat stuffing *573kcal*

Squash - roasted, cauliflower puree, crispy chickpeas, garden herb dressing *489kcal* (VE)

Red Cabbage - braised, Lyonnaise onions, Blue Vinny, hazelnuts, orange, mint *692kcal* (V)

For The Table

Cauliflower - whole roasted, Old Winchester cheese *206kcal* (V)

Carrots & Parsnips - honey roasted *181kcal* (VE)

Red Cabbage - braised in Babylonstoren Babel *160kcal* (VE)

Broccoli - tenderstem *74kcal* (VE)

Potatoes - roasted Maris Piper *190kcal* (VE)

Dessert

Parsnip Sticky Toffee Pudding - toffee sauce, gelato *512kcal* (V)

Baked Apple - seasonal compote, rolled oat crumble, gelato *412kcal* (VE)

Cheese Board - Westcombe cheddar & Baron Bigod, cyder chutney, crackers *510kcal* (V)

All Newt products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites & tree nuts. Please ask your host for allergen information. Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.
(V) - Vegetarian / (VE) - Vegan