

# FISHERMAN'S REST SUNDAY MENU

## *Nibbles*

**MARINATED OLIVES** £3.50 (Vg)(G)

**JENNING'S BREAD & OIL** £3.95 (Vg)

**WARM PORK SCRATCHINGS** With jalapeno & apple sauce £3.95

**ROASTED PEPPER HOUMOUS** With warm pitta bread £3.95 (V)

## *Small Plates*

**CURED BEEF BRESAOLA** Poached figs, rocket & parmesan £7.50 (G)

**GOAT'S CURD & SWEET ONION TART** With a pickled vegetable salad £7.50 (V)(G)

**CAULIFLOWER & BEETROOT BHAJIS** With mango chutney £7.50 (Vg)

**CHICKEN LIVER PARFAIT** With relish, pickles & garlic croutons £7.50 (GFOA)

**SALT & PEPPER SQUID** With sriracha mayonnaise £7.50

**SEAFOOD COCKTAIL** Prawns & crayfish, Marie Rose sauce, salad leaves & a parmesan straw £7.95 (GFOA)

## *Big Plates*

**BEER BATTERED FISH OF THE DAY** With fat chips & mushy peas £16.95

**BRAISED STEAK & FULLERS ALE PIE** With mash, buttered cabbage & gravy £14.95

**SWEET POTATO & VEGETABLE TAGINE** With spiced cous cous & warm pitta bread £13.95 (Vg) (GFOA)

**ROASTED CONFIT DUCK LEG** With a butterbean, chorizo & roasted pepper cassoulet £16.95 (G)

**CAESAR SALAD** Gem lettuce, boiled egg, croutons, parmesan & classic Caesar dressing £10.95 (V)

**With grilled chicken or king prawns** £15.95

**MUSHROOM & RICOTTA PANZEROTTI** With pesto, cherry tomatoes, rocket & parmesan £14.95 (V)

## *Sunday Roast & Burgers*

**TOPSIDE OF HAMPSHIRE BEEF** £16.95 (G)

**NUT ROAST** £13.95 (V)

*Served with roast potatoes, Yorkshire pudding, fresh seasonal veggies & proper gravy*

**CAULIFLOWER CHEESE** £4.50 (V)(G)

**6oz BEEFBURGER** With cheddar, streaky bacon & burger sauce £14.95

**"MOVING MOUNTAINS" BURGER** With roasted pepper, mozzarella & burger sauce £14.95 (V)

*Burgers served with lettuce & tomato in a toasted brioche bun, with fries & onion rings.*

## *Sides* - £4.25 ALL (V)

**SIDE SALAD**

**BUTTERED GREEN VEGGIES**

**NEW POTATOES**

**FAT CHIPS**

**STRING FRIES**

**CRISPY BATTERED ONION RINGS**

(V) = VEGETARIAN, (Vg) = VEGAN, (G) = GLUTEN FREE (GFOA) = GLUTEN FREE OPTION AVAILABLE

***Don't forget to take a look at fresh fish & seafood on our daily special menu***

All of our ingredients are locally sourced. Our beef is naturally raised in Hampshire and dry aged for 28 days to bring you the best flavour possible. Our burgers will be cooked through. We cannot guarantee that any of our ingredients are nut free. If you have any allergy or dietary requirements, please do not hesitate to ask a member of staff, we won't bite! Prices are in pound sterling, we accept cash and all major credit cards, offering to wash up, however, is not an option.

# WINE MENU

## Red Stuff

### Capello Merlot, South Africa

*Medium bodied, ripe red berries*

175ml: £5.75 250ml: £7.75 Bottle: £22.00

### Leonard Road Shiraz, Australia

*Punchy, ripe dark fruits, with lots of spice*

175ml: £5.75 250ml: £7.75 Bottle: £22.00

### Cruz Alta Malbec, Argentina

*Blackcurrant and spice, great with meat dishes*

175ml: £7.00 250ml: £8.75 Bottle: £26.00

### Cotes du Rhone, Dom. Du Grezas, France

*Wonderful blend of Grenache, Syrah and Carignan*

Bottle: £27.00

### Les Cents Verres, Pinot Noir, Pays d'Oc, France

*Light and delicate, berry fruits*

175ml: £7.00 250ml: £8.95 Bottle: £27.00

### Rioja Crianza Marques del Atrio, Spain

*Lightly oaked, food friendly*

Bottle: £28.00

### Chateau Haut Grelot, Bordeaux, France

*Traditional and well rounded*

Bottle: £34.00

### Fleurie la Madone, Beaujolais, France

*Soft and delicate*

Bottle: £35.00

## Pink Stuff

### Reserve St. Michel, Cinsault, Pays d'Oc, France

*Lots of summer fruit, fresh and dry*

175ml: £6.25 250ml: £8.75 Bottle: £25.00

## White Stuff

### Pinot Grigio Veneto, Italy

*Light, crisp and refreshing*

175ml: £6.00 250ml: £8.25 Bottle: £22.00

### La Palma Sauvignon Blanc, Chile

*Zesty and mouth wateringly fresh*

175ml: £6.00 250ml: £8.25 Bottle: £22.00

### Leonard Road Chardonnay, Australia

*Un-oaked, youthful and fruity*

175ml: £6.00 250ml: £8.25 Bottle: £22.00

### Picpoul de Pinet Dom. Delsol Languedoc, France

*Wonderful fresh pear and apple fruits*

175ml: £7.50 250ml: £9.25 Bottle: £27.00

### Les Cents Verres Viognier, Pays d'Oc, France

*Ripe stone fruit*

Bottle: £26.00

### Lanark Lane Sauvignon Blanc, Marlborough NZ

*Intense, lovely textbook Marlborough Sauvignon Blanc*

Bottle: £26.00

### Gavi di Gavi Villadoria, Italy

*Lovely and fresh with or without food*

Bottle: £29.00

### Sancerre Dom. Durand, Loire, France

*Perfect poise and balance*

Bottle: £38.00

## Fizzy Stuff

### Moinet Prosecco, DOC Treviso, Italy

*Classic, dry and fresh*

125ml: £6.75 Bottle: £26.00

### Chapel Downs Three Graces Brut 70

*English sparkling wine*

Bottle £39.00

### Laurent Perrier Brut NV Champagne, France

*Classic, traditional style*

Bottle: £68.00