



THE CLOSE HOTEL

SUNDAY MENU

STARTERS

English pea soup, rosemary focaccia (vg)

Ham hock terrine, Bramley apple & fig chutney, toasted sourdough

Laverstoke Park Farm Mozzarella, English peas, pistachio, lemon (v)

Grilled sardines, Isle of Wight tomatoes, grilled artichoke, watercress

MAINS

Roasted Dorchester rib of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, gravy

Roasted squash, feta & spinach wellington, roasted potatoes, seasonal vegetables, Yorkshire pudding (v)

Cornfed chicken schnitzel, apple, fennel & watercress slaw

Tranche of salmon, grilled baby gem, lemon hollandaise

Courgette bread & butter pudding, summer tomatoes, artichoke, basil (vg)

SIDES

Skin on fries (v)

British green salad (vg)

Apple, fennel & watercress slaw (vg)

DESSERTS

English strawberries, clotted cream ice cream, elderflower

Set Valrhona chocolate, honeycomb, raspberry sorbet (v)

Poached berries, verbena gel, hazelnut crumb (vg)

Sticky toffee pudding, vanilla ice cream (v)

British summer berry and lemon pavlova to share (v)

Cornish Yarg, Cotswold Brie and Baron Bigod cheese, crackers, chutney, fruit

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan

