# SAMPLE MENU

# TROOPER

# SUNDAY MENU

**STARTERS**

Hand-Dived Scallop, Caramelised Apple, Caviar, Sea Herbs *(gf)* **16**

Confit Chicken, Chive Emulsion, Sour Cherry Onion, Nasturtium *(gf)* **13**

Braised Venison Croquette, Beetroot Ketchup, Frisee, Balsamic Pearls **14**

Whipped Shropshire Stilton, Roasted Figs, Chicory, Wild Rice *(v, gf)* **14**

Roasted Pumpkin Velouté, Sour Cream, Crispy Kale, Sourdough *(v, plant-based also available)* **10**

**MAINS**

**SPECIAL – TO SHARE**

Mimram Valley Farm, 700g 32 Day Dry Aged cooked on the bone

**Cote de Boeuf -** *cooked to order, please allow a 30-minute cooking time*

***Served with Roast Trimmings***

**80**

***Trooper Roasts are all served with Beef Fat Roast Potatoes, Seasonal Vegetables,***

***Truffled Cauliflower Cheese, Yorkshire Pudding & Trooper Gravy***

Trio of Roast Beef, Lamb and *Pork*, Guinness Braised Ox Cheek **35**

Dry-Aged Sirloin of Beef, Guinness Braised Ox Cheek **31**

Garlic And Rosemary Leg of Lamb, Red Wine Braised Shoulder **30**

Roasted Pork Loin, Caramelised Apple Sauce **29**

Lemon Thyme Roasted Corn Fed Chicken Supreme, Sage & Onion Stuffing **29**

Leek, Butter Bean & Butler's Secret Mature Cheddar Pie *(v)* **28**

(Served With Vegetarian Roast Trimmings)

Pumpkin Risotto, Lovage Pesto, Old Winchester, Shiso *(v, gf, plant-based also available)* **26**

Roasted Hake, Creamed Potato, Warm Tartar Sauce, Crispy Capers, Sea Vegetables *(gf)* **28**

**SIDES**

Beef Fat Roast Potatoes *(gf)* **7**

Buttered Seasonal Vegetables *(v, gf)* **7**

Truffled Cauliflower Cheese *(v)* **7**

*(v) suitable for a vegetarian diet / (gf) gluten free / (pb) plant based*

Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All dishes may contain nuts.