



## SAMPLE SUNDAY

### STARTERS

Soup of the day, *bread* £5

Smoked duck, *Roquefort, poached pear, walnuts, watercress* £8

Potted London Porter hot smoked salmon, *watercress, fennel, toasted ciabatta* £7.50

Crispy pork rillettes, *chipotle mayonnaise, parsley, cornichon salad* £7

Sweet potato, *pomegranate, spinach, quinoa, herbs, tahini* £6 / 10

### ROASTS

*Served with Yorkshire pudding, roast root vegetables, swede purée, greens, gravy*

Roast Hursley Estate corn fed chicken £14

Roast Marwell Manor Farm sirloin £18

Roast cauliflower & truffle gratin £12

### MAINS

Frontier battered cod, *chips, mushy peas, tartare sauce* £13

North Atlantic Hake, *roasted fennel, samphire, cockles, cider, butter sauce* £16

Ragstone goats cheese & shallot tart, *baby beetroot, herb, walnut salad* £12

Laverstoke Park buffalo mozzarella, *roasted squash, spelt, hazelnuts, chilli* £12

Corporal Jones pork sausages, *mash, spinach, red onion gravy* £13

### SIDES

Triple cooked chips £3.50

Truffle chips with parmesan & pancetta £5

Watercress, *baby gem & herb salad* £4.50

Black cabbage £3

Mash £3

### PUDDINGS

Apple & oat crumble, *salted caramel custard* £6

Mini doughnuts, *chocolate, hazelnuts, honeycomb* £6

British cheese board, *Laverstoke Brie, Cornish Yarg, Lincolnshire Poacher, quince, oat biscuits* £9.50

Paul's chocolate brownie, *brown butter crumb, vanilla ice cream* £6

Baked banana cheesecake, *bitter chocolate sauce* £6

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*A discretionary 12.5% gratuity is added to parties of 6 people or more*

*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 at risk of cross contamination by other ingredients*