



## SUNDAY MENU

Prosecco £7 / Gin Fizz £9.50 / Frontier Lager £5.00 / Fullers IPA £5.40 / Wild River £5.00 / Infused Gin & Tonic £6.80

### STARTERS

Pea & mint soup  
Stonemason's Pate, chutney, toast  
Charred sweetcorn, potato, popcorn, tarragon  
Smoked duck, beetroot textures, charred goat's cheese

### STONEMASON'S BLOODY MARY

50ml of Absolut vodka combined with a traditional Bloody Mary mix, accompanied with olives, jalapenos & celery **9.5**  
(NOT INCLUDED IN 2 & 3 COURSE OFFER)

### ROASTS

Roast shoulder of lamb **15**  
35 day aged Hampshire sirloin of beef **15**  
Eight hour slow roast, free range Hampshire pork belly, crackling **14.5**  
All roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus.

### SHARER ROASTS

Whole roasted free range roast chicken **26** (for two)  
Roast Hampshire sirloin of beef **30 / 58** (for two / for four)  
(NOT INCLUDED IN 2 & 3 COURSE OFFER)

### MAINS

Potato gnocchi, roasted onions, smoked Applewood cheddar, rocket **14**  
Pan fried Plaice, spinach, salsa verde, brown shrimp butter **14.5**  
Frontier beer battered cod, chunky chips, peas, lemon, tartar sauce **13.5**  
Chalcroft chuck steak beef burger, cheddar, smoked bacon, salad garnish, house chips **13.5**

### SIDES 3.5

Hand cut chips / Rocket & parmesan / Green beans, shallots & walnuts / Tomato & onion salad / Roast potatoes

### PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Bitter chocolate brownie, chocolate soil & orange chocolate chip ice cream  
Strawberry trifle, gin & tonic foam, strawberry textures  
Selection of ice creams (Vanilla, Raspberry ripple, coffee, mint choc chip, chocolate orange)  
Selection of British cheeses, water biscuits, chutney & grapes

**TWO COURSES - £19.50**

**THREE COURSES - £24.50**

Gavin Sinden, Head Chef  
The Stonemasons Arms  
@FULLERSKITCHEN



**WE TAKE TASTE PERSONALLY**