Prosecco glass 750 / Sipsmith’s & FeverTree 690 / Paolozzi Edinburgh Lager 570

S T A R T E R S

Gazpacho, *extra virgin olive oil, rocket 650*

Crispy Ham Hock, *kohlrabi & carrot salad, apple & mustard dressing* 750

London Porter Smoked Salmon, *horseradish, capers, malted sourdough* 900

Avocado & Wild Garlic Pesto Bruschetta, *roasted tomato, salsa* 750

M A S S I M I L I A N O ’ S S I G N A T U R E S U N D A Y R O A S T S

*Today’s Trimmings… roast potatoes, cauliflower & broccoli gratin, savoy cabbage,*

*honey & cumin roasted parsnips & carrots, Yorkshire pudding & gravy*

Sirloin of Hampshire Angus X Beef 1850

Shoulder Shank of Hampshire Texel Lamb 1850

Norfolk Ross Chicken Breast, *confit thigh, bread sauce* 1650

Lentil & Chestnut Roast, *vegetarian gravy* 1200

M A I N S

Vine Tomato & Mozzarella Gnocchi, *artichokes, basil* 1250

Salad of Chargrilled Fennel & Courgette, *feta, hazelnut, orange, mint & parsley*  1300

Pulled Ox Cheek Burger, *BBQ sauce,* *baby gem, pickles, fries* 1450

Frontier-battered Cod, *crushed peas, tartare, triple-cooked chips* 1300

Chalcroft Farm Burger, *HSB Gouda, Mrs Owton’s bacon, baby gem, pickles, fries* 1350

Spice-roasted Cauliflower & Chickpea Salad, *pine nuts*  1250

S I D E S each 350

Triple-cooked Chips, Roquette & Parmesan

Buttered Spring Beans, Peas & Cabbage, Heritage Tomatoes, Olive Oil & Balsamic



P U D D I N G S

Hampshire Strawberry Mille Feuille, *basil, Chantilly cream* 650

Paul’s Chocolate Brownie, *orange chocolate chip ice-cream* 700

Lemon & Rhubarb Posset, *house-baked shortbread* 650

Fuller’s Ice-creams by Laverstoke Park Farm 600

B R I T I S H C H E E S E B O A R D

British Cheeseboard*, Peter’s Yard crisp-bread crackers, 3 cheeses 1000*

**Snowdonia Cheese Company**

“Black Bomber”

Where Cheddars are concerned, the multi-award winning Black Bomber is a modern classic. Their flagship cheese marries a delicious rich flavour with smooth creaminess, lasting long on the palate but demandingly moreish!

**Village Maid, Berkshire**

“Waterloo”

A mild, soft white cheese made from thermised Guernsey milk using a washed curd method to achieve a gentle buttery flavour. Its distinctive yellow colour is due to the natural carotene in Guernsey milk.

**Alex James**

“Blue Monday”

A delicious cow’s milk cheese in the style of a Gorgonzola picante. When it’s on song, this blue cheese is the most sophisticated & delicious of all the delights on the table. At eight weeks it is mild, mellow & creamy

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| P U D D I N G W I N E & D I G E S T I F S |
| Sauternes Reserve Pudding Wine 2800 |  | Jägermeister 395 |
| Fullers Finest Reserve Port 305 |  | Maker’s Mark 420 |
| Janneau 425 |  | Cointreau 385  |
| Remy Martin 460 |  | Calvados 375 |
|  |  |  |
| C H E E K Y C O F F E E |  |  |
| Baileys Brewer Street latte 680Patron XO Café latte 660Jameson Irish Coffee 640 |  |  |