

# Sunday Menu

*This menu is subject to changes*

## For the Table

Charcuterie plate 30g £7.5 / 50g £13.5

Marinated olives & bread £4.50

Greek mezze platter, feta, hummus, giant beans, tzatziki, babaganoush, olives, rustic bread £17.00

## Starters

Watercress soup, rustic bread £6.50

Chicken liver parfait, crispy pork skin apple & vanilla chutney £6.50

Crab salad, coriander, pickled apple, paprika mayo, cucumber water £9.00

Confit rabbit terrine, parma ham, parsley & cornichon salad, Golden Pride sourdough £8.50

Avocado & wild garlic pine nut pesto bruschetta, roasted tomato salad (V) £7.50

Smoked mackerel pate, crème fraiche, pickled cucumber & sourdough £6.50

## Mains

All roasts are served with glazed carrots, swede mash, roasted butternut squash, hispy cabbage, roasted potatoes, cauliflower cheese gratin & Yorkshire pudding

Roast Sirloin of Mr.Hill's beef, Marwell manor farm, Fishers pond, Hants £18.50

Roast half chicken, Banham poultry, Norfolk £16.00

Confit belly of Mr. Freemantle's pork, Exeter, Devon £16.50

Shoulder shank of Mr. Godwin's lamb, Lower Ashfield farm, Romsey, Hampshire £18.00

Dove classic nut roast, £13.50

All of our Sunday roasts are available in children's portions for £8

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Orzo pasta, heritage tomato, Laverstoke farm mozzarella, olives, rocket, pine nut pesto salad (V) £13.00

Chargrilled sprouting broccoli, quinoa, green olives, almonds, dates, tahini dressing (V) £12.50

Chalcroft farm burger, Mrs Owton's bacon HSB gouda, house chips £14.50

Frontier-battered haddock, house chips, crushed peas, tartare sauce £14.00

Sea trout fillet, wild garlic gnocchi, black olives, cherry tomatoes & gremolata £22.00

Devon Crab & prawn linguine, white wine & parsley sauce £17.00

House chips – Mixed leaves salad – Rocket & parmesan salad £4.00

## Puddings

Passionfruit crème brulee £7

Pistachio tiramisu, pistachio brittle £7

De-constructed lemon cheesecake, raspberry coulis, halva sauce £7

Paul's chocolate brownie, peanut brittle, salted caramel, Fuller's vanilla ice cream £7

Fuller's Ice creams by Laverstoke Park Farm 3 scoops £6

Selection of British cheeses, crackers, celery & apple £9.50



# The Dove

Like The Dove, Owtons Family Butchers have a long history of providing top quality products. The Owtons have been farming Chalcroft Farms for over 600 years.

Their extensive heritage and experience combined with the knowhow of our hugely talented team of chefs enables us to bring you truly delicious dishes that we are very proud of.

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Our mozzarella is sourced from Laverstoke Farm, an organic dairy farm in Hampshire. Its proprietors, the Scheckter family, are famous for producing the finest ingredients without compromise.

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Our famous fish & chips are battered using Frontier craft-inspired beer - Fullers most exciting lager yet! Brewed just minutes away, it's part of the reason our fish & chips are truly special!

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All of our fish comes fresh, daily from Direct Seafood. They take pride in locally sourcing their fish and seafood to the point that we are able to trace your meal from the moment of being caught.

Maintaining sustainability of fish stocks around the UK and overseas is a company ethos, as is ensuring a sustainable livelihood for the people within the fishing and catering industries.

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Our bread is freshly baked by The Bertinet Bakery, using only natural, wholesome ingredients and traditional techniques.



**@FULLERSKITCHEN WE TAKE TASTE PERSONALLY**

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.