



POTTERS
TRADITIONAL
SUNDAY LUNCH

between noon and 5pm
2 course £17.50 – 3 course £21.95

STARTERS

Soup of the day bread and butter (v)	£6.00
Classic prawn cocktail Marie Rose dressing, brown bread	£7.00
Duo of melon orange coulis (v)	£6.00
Asian flaked salmon pickled cucumber	£7.50
Smoked chicken croquettes chilli and corn relish	£8.00
Ham hock terrine winter berry compote	£8.00

MAINS

All roasts are served with roast potatoes and seasonal vegetables

12-hour roast three-counties beef Yorkshire pudding, watercress, gravy	£16.00
Roast loin of pork apple sauce, crackling, gravy	£15.00
Roast breast guinea fowl garlic and herb, gravy	£14.00
Roasted winter vegetable salad pearl barley, honey mustard dressing (v)	£12.90
Grilled trout fillet chorizo risotto, salsa verde	£14.50
Four cheese ravioli chive butter, garlic focaccia (v)	£12.50
Smoked chicken croquettes chilli and corn relish	£13.50

SIDES £3.50 each

Sweet potato fries	Roast potatoes (v)
Sauté tender stem broccoli (v)	Tomato and red onion salad (v)
Seasonal mixed vegetables (v)	Dressed mixed leaves (v)

DESSERTS

Crème brûlée peanut butter and toffee (v)	£7.00
Lemon posset kumquat compote (v)	£7.00
Hot sweet of the day	£6.50
Treacle tart ginger ice cream (v)	£6.50
Brownie-Marquise a chocolate mousse on top of brownie, orange and cranberry syrup	£7.00
Selection of New Forest Ice Cream 3 scoops	£5.50

We do not add a service charge onto your bill, even for large table, and if you leave a tip it will be passed onto the team in full
Please let us know of any allergies or dietary requirements you may have we will do our best to adapt our dishes. For allergy sufferers, please note that our kitchen uses a wide range of allergens, and cross contamination is an unavoidable risk. The Potters Heron is not a gluten free environment.