



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
Homemade chicken liver <b>parfait</b> pickles, walnut bread	£8.50
Sauté garlic mushroom filo pastry, herb salsa (v)	£7.00
Avocado & goats cheese <b>bruschetta</b> balsamic dressing (v)	£8.00
Italian Bread Salad olive and balsamic dressing	£7.50

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## MAINS

All roasts are served with roast potatoes and seasonal vegetables

12-hour roast three-counties <b>beef</b> Yorkshire pudding, watercress, gravy	£16.00
Roast loin of pork apple sauce, crackling, gravy	£15.00
Roast breast of chicken garlic and herb, gravy	£14.00
Ricotta and asparagus ravioli sage butter, garlic focaccia (v)	£12.50
Fish and chips hake, battered or grilled, skinny fries and tartare sauce	£14.50
Old Winchester ploughman's <b>plate</b> Old Winchester cheese, bread roll, butter, pickled Onion, coleslaw, homemade chutney, potato salad, leaves	£12.50

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## 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)

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## DESSERTS

Hot sweet of the day	£6.50
Iderflower curd tart macerated strawberries (v)	£7.00
Vanilla crème brûlée biscotti (v)	£7.00
Peach Melba <b>cheesecake</b> vanilla cheesecake, raspberry coulis, poached peach	£6.50
Caramel <b>parfait</b> toffee apple mille-feuille	£6.50
Selection of New Forest Ice Cream	£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.