

JAN19



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
Pork and prunes terrine comichons, toasted walnut bread	£7.00
Sauté garlic mushroom toasted croute (v)	£7.00
Avocado & goats cheese bruschetta balsamic dressing (v)	£8.00
Italian Bread Salad olive and balsamic dressing	£7.50

MAINS

All roasts are served with roast potatoes and seasonal vegetables

12-hour roast three-counties beef Yorkshire pudding, watercress, gravy	£16.50
Roast loin of pork apple sauce, crackling, gravy	£15.00
Lemon and herbs chicken breast wilted greens	£14.50
Supreme of salmon white wine dill sauce	£16.50
Nut roast sherry jus (v)	£12.50
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

SIDES £3.50 each

Sweet potato fries	Roast potatoes (v)
Selection of breads	Tomato and red onion salad (v)
Seasonal mixed vegetables (v)	Dressed mixed leaves (v)

DESSERTS

Hot sweet of the day	£6.50
Forest berries cheesecake raspberry coulis	£6.50
Dark chocolate and Irish cream mousse shortbread (v)	£7.00
Vanilla crème brûlée biscotti (v)	£7.00
Glazed lemon tart raspberry coulis	£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.