

Sunday at the Sparsholt

2 courses £34 / 3 courses £39

TO START

Duck liver parfait, fresh apple, pear
chutney

Pork belly, sweet and sour turnip,
black pudding fritter

Crispy Nobashi prawns, torched gem
lettuce, avocado, Marie rose sauce

Celeriac soup, apple, lovage, focaccia
(VG)

Smoked Mackerel, celeriac remoulade,
buttermilk, horseradish

Game Terrine, toasted brioche, apple
chutney

DESSERTS

Oat Brulee, poached pears, pear
sorbet

Rosemary panna cotta, blackberries,
blackcurrant sorbet, hob nob

Sparsholt 'Bounty', fig leaf mousse,
coconut ice cream

Vanilla rice pudding, port roasted figs,
almonds, madeleines

Selection of 2 British cheeses,
crackers, chutney

SNACKS £5

Gordal olives

Ale bread, Netherend butter (V)

Cheddar and jalapeno croquettes (V)

Padron peppers, chilli mayo (V)

Pork skin puffs, apple

TO FOLLOW

Roast beef, Yorkshire pudding,
horseradish

Roast chicken breast, sage stuffing,
Yorkshire pudding

Roast hispi cabbage, Yorkshire
pudding, bearnaise (V)

*(All served with red cabbage, carrot and
swede, parsnip, roast potatoes, cauliflower
cheese)*

Slow cooked Duck leg, pickled white
cabbage, butternut squash, pesto

Pumpkin risotto, sage, pumpkin seed,
sage crisps (V)

Cod, smoked borlotti beans,
tenderstem broccoli, crab sauce

Pork Schnitzel, celeriac remoulade,
cornichons, pickle walnut gel



Please let us know if you have any dietary requirements or intolerance. Please be aware that Olives may contain stones, Fish may contain bones. Please be aware that our cheese's may not all be pasteurised. A discretionary service charge of 10% will be added to your final bill.