SUNDAY KITCHEN

Served 12pm-4pm and 6pm-close.

STARTERS

| Soup of the day, toasted croute (V, VE) | 7 |
|--|------|
| Heritage tomatoes, baby mozzarella, melon, avocado, sherry, vinegar dressing (V, GF) | 8 |
| Pressed ham terrine, pickled apricot, walnuts | 8 |
| Classic prawn cocktail | 9.50 |
| Classic Caesar salad (V) - Add chicken for £14 | 8 |

MAINS

| Slow roast sirloin of beef | 19 |
|---|-----------------|
| Loin of pork | 18 |
| 'Nutless roast' | 16 |
| All served with Yorkshire pudding, roasted potatoes, red cabbage, | |
| seasonal greens, squash puree and cauliflower cheese (v) | |
| Thai red coconut curry, wild rice | king prawn 20 |
| - Choose with either king prawn or vegetable | vegetable 15 |
| Pea & mint tortellini, wild mushroom, truffle, asparagus (VE) | 18 |
| Smashed Forest burger, tomato, lettuce, chutney, pickles, fries | 18 |
| | 15 |

AFTERS

| Dark chocolate mousse, raspberries | 8 |
|--|-----|
| Crème brûlée | 7 |
| Sticky toffee pudding, rum & raisin ice cream (V) | 8 |
| Southwest cheese, chutney, crackers, truffle honey (V) | 13 |
| Whippy ice cream '99' | 99p |

SNACKS

| Mixed olives (GF) | 5 |
|---------------------------------------|-----------|
| Pork belly bites, tomato chutney (GF) | 6 |
| Whitebait, tartare sauce (GF) | 6 |
| Padron peppers (GF) | 7 |
| Sun-blushed tomato and mozzarella | |
| arancini choose 3 or 5 | 7.50 / 12 |
| | |
| | |

(V) vegetarian \mid (VE) vegan \mid (GF) gluten-free (VGO) vegetarian option \mid (VEO) vegan option \mid (GFO) gluten-free option



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If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

THE DRIFT

PUB & RESTAURANT

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NEW FOREST COLLECTION