



SUNDAY MENU

Starters

Bowl of Olives	£1.95
Moule a la Crème	£6.50
Leek & Potato Soup & Local Bloomer	£5.50
Cromwell's Smoked Salmon & Prawn Cocktail	£5.50
Rustic Pork Terrine w/ Cumberland Sauce & Toasted Bloomer	£5.95
Warm Salad of Beetroots, Toasted Walnuts, Rosary Goats Cheese & Sherry Vinegar Dressing	£6.50 / £9.95

Today's Roasts

Roast Leg of Lamb w/ Redcurrants	£11.95
Lemon & Herb Roasted Chicken w/ Sage & Onion Stuffing	£11.95
Roast British Beef Strip Loin w/ Yorkshire Pudding	£12.95
Trio of our Roasts	£13.95
Children's Roast Dinner	£5.95
Children's Trio of our Roasts	£7.50

All our Roasts are served with Seasonal Vegetables & Roast Potatoes

Mains

Old Winchester Macaroni Cheese, Rosemary Crumb & Mixed Leaf Salad	£9.95
Calves Liver, Crushed Pea Mash, Crispy Bacon & Caramelised Onion Gravy	£9.95
Pan-Roasted Hake, White Bean & Smoky Bacon Broth, Chorizo Sobrasada, Swiss Chard	£15.95
8oz Sirloin Steak w/ Grilled Mushroom, Slow roast Tomatoes, Chunky Chips & Peppercorn Sauce	£19.95

Sides £3.50

Buttered New potatoes
Seasonal Vegetable
Roast potatoes
Chunky Chips
Garlic Bread

To Finish £5.50

Trio of Ice Cream or Sorbets	
<i>Ice Creams - Strawberry, Chocolate, Vanilla & Mint Choc Chip</i>	
<i>Sorbets - Orange, Raspberry, Lemon & Mango</i>	
Apple & Rhubarb Crumble w/ Custard	
Dark chocolate torte, orange sorbet, granola	
Lime & shortbread fool, candied zest	
Selection of Cheese & Biscuits	£6.50

All our dishes are prepared on the premises

Every effort is made to use seasonal and local produce wherever possible

- Please notify us of any dietary/allergy requests and we will strive to accommodate them •
- Please note that we use cooking oil which contains genetically modified Soya and is present in most dishes •
- A discretionary 10% service charge is made to all parties of 6 or more •

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www.thecromwellarms.com

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