



## Sunday Lunch

### Starters

Sopley leek and potato soup (V, GF)

Prawn cocktail (GF)

New Forest terrine with tomato and apple chutney (GF)

Warm Goats Cheese salad (V, GF)

Dill cured salmon Gravalax, cucumber salad (V, GF)

### Roast

Roast sirloin of beef, Yorkshire pudding and roast potatoes (GF)  
*served pink, medium or well*

Leg of Spring Lamb, roast potatoes and onion sauce (GF)

Breast of corn fed chicken, Pommies Anna, Savoy cabbage and red wine jus (GF)

### Fish

Fillet of Hake, crushed new potatoes, wilted spinach & chive sauce (GF)

### Vegetarian

Vegetable stir fry, coconut, chilli & tomato (V, GF)

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All of our main courses are served with a medley of vegetables and cauliflower cheese

### Puddings

Bread and butter pudding (V)

White & Milk chocolate iced parfait, chocolate sauce (V, GF)

Mixed Berry Eton Mess (V, GF)

Blueberry bake-well, vanilla ice cream (V, GF)

Cheese & biscuits with homemade chutney (V, GF)

*2 course £24.95 – 3 course £29.95*

V – Vegetarian | Ve – Vegan | GF – Gluten Free available

*“If you suffer from a food allergy or intolerance, please speak to a member of our team”*

**The Mill at Gordleton** – 01590 682219 / [info@themillatgordleton.co.uk](mailto:info@themillatgordleton.co.uk) / [www.themillatgordleton.co.uk](http://www.themillatgordleton.co.uk)