



Please be aware that due to ongoing supply issues, some items may be subject to change
Please let us know of any dietary requirements or allergies

To Start

Crab arancini cakes, brown crab mayo £8.50
Flaked chalk stream trout, crème fraiche, dill & capers, balsamic croutes, crispy capers (*GF) £8.50
Halloumi & courgette skewers, sweet chilli dip (GF)(V) £7

Sharing

Meat platter – chorizo meatballs, mixed sausages, “Real Cure” English cured meats, piccalli, sweet chilli, salad, crispy bread £20
Vegan platter – mushroom pate, baba ghanoush, beetroot hummus, grilled pitta, salad & bread sticks (VG)(*GF) £16.50
Garlic & thyme baked camembert, onion marmalade, toasted baguette (V)(*GF) £15.50

KA Sunday Roasts

Served with all the trimmings: Chantenay carrots, cauliflower cheese, lemon thyme beetroot, greens, roast potatoes, Yorkshire pudding & gravy

Strip loin of Hampshire beef £18.50
Owton's porchetta - pork roast stuffed with herbs & spices £17.50
Homemade nut roast £15

Mains

Beer battered hake fillet, chunky chips, minted pea puree, lemon wedge, tartare £16.95
Vegan lentil & roasted vegetable curry, poppadum (VG, GF) £15.50
Vegan flatbread – roasted vegetables, hummus, spiced falafel, tahini dressing (VG) £16

Burgers

All with baby gem, beef tomato, gherkin, chilli jam, fries & coleslaw Add cheese £2
Beef – Owton's chuck & short rib beef burger £15 (*GF)(DF)
Chicken – Lightly spiced panko breaded chicken strips £16
Vegan – delicious vegan burger made from mushrooms, lentils, roasted seeds & spices (VG)(DF) £15.50

Sides

Chunky chips £5 – Fries £4 – Dressed leaves £4 – Buttered tender stem Broccoli £4
Truffle & parmesan fries £5.50

Gluten Free (GF), *Can be Gluten free (*GF) Vegan (VG), Vegetarian (V), Dairy free (DF)

A 10% discretionary service charge will be added to your bill