



FREEHOUSE
& DINING



The
**Minster
Arms**

PUB & ROOMS

*SUNDAY LUNCH
MENU*

Please see a member of our team for any allergy or dietary information

- *STARTERS* -

French onion soup topped with a crispy Gruyère cheese crouton (v) £4.95

Terrine of confit chicken and bacon, with a sweet fig chutney and freshly toasted bread £5.50

Pairing- Chablis (Jean-Marc Brocard) Burgandy|France £6.10 (125ml)

Prawns cooked in tomato and chilli with fresh bread £8.50

Pairing-Verdicchio (Dei Castelli de Jesi) Marches|Italy £4.15 (125ml)

Dorset crab, both brown and white meat, combined in
crème fraîche served on freshly toasted bread £5.95

Pairing-Cossack (Danebury) Hampshire|England £5.00 (125ml)

Honey roasted beets, crushed hazelnuts and crème fraiche (v) £4.50

- *SHARING BOARDS* -

Antipasti

Serrano ham, salami Milano and bresaola with roasted
and marinated vegetables, sun blushed tomatoes, olives, accompanied
with garlic flatbread £7.95 per person

Pairing - Primitivo (Visconti Della Rocca) Puglia|Italy £3.10 (125ml)

Box baked camembert

With garlic and rosemary, fresh bread and red onion jam £9.95

Seafood

Hot smoked salmon, prawns roasted in garlic butter, steamed mussels and clams,
taramasalata, accompanied with garlic flatbread £8.25 per person

Pairing - Bourgogne Blanc (Vincent Girardin) Burgundy|France £5.40 (125ml)

- MAINS -

Clam and mussel linguine cooked with chilli, garlic, lemon and white wine £12.95

Pairing - Picpoul de pinet (Beauvignac) Languedoc\France £4.00 (125ml)

Duck leg confit, with puy lentils and root vegetables, slow cooked in a beef stock £15.95

Pairing-Pinotage (Backsberg estate) Paarl|S.Africa £4.00 (125ml)

Whole pan-fried lemon sole served with french fries and a tomato and onion salad Pairing-Sauvignon blanc

Pairing - (Buitenverwachting) Constantia|S.Africa £4.30 (125ml)

Open ravioli with a creamy butternut squash and wild mushroom ragu,
parmesan shavings and truffle oil (v) £13.50

Pairing-Pinot Gris (Mount Holdsworth) Wairarapa|New Zealand £4.20 (125ml)

Seabass niçoise salad £14.50

Pairing-Pinot Grigio (Castel Firmian)Trentino|Italy £3.65 (125ml)

Slow cooked pork belly and crackling served on a tomato,
diced smoked pancetta and cannellini bean cassoulet £14.95

Pairing- Chablis (Julien Brocard) Burgandy|France £6.50 (125ml)

Beef steak burger, toasted brioche bun, baby gem,
tomato, melted cheddar and french fries £10.95

Btl Camden pils £4.10

Beer battered loin of cod, hand cut chips, crushed peas and tartare sauce £11.95

- ROASTS -

All roasts are served with roasted potatoes, parsnips and carrots, cauliflower cheese, seasonal vegetables and a Yorkshire pudding.

Sirloin of beef £11.95

Pairing-Pinotage (Backsberg estate) Paarl|S.Africa £4.00 (125ml)

Leg of lamb £14.95

Pairing-Malbec (Finca La Colonia, Bodega Norton)

Mendoza|Argentina £3.90 (125ml)

Chicken breast £9.95

Pairing-Chardonnay (Buitenverwachting)

Constantia|S.Africa £4.50 (125ml)

Nut roast (v) £9.95

Pairing-Chablis (Jean-Marc Brocard) Burgandy|France £6.10 (125ml)



- *SIDES* -

Buttered green beans (v) £3

House made coleslaw (v) £2.50

Crunchy mixed leaf salad (v) £2.50

Roasted mixed squash (v) £3.50

Crispy french fries (v) £3

Triple cooked chips (v) £3

Dauphinoise potato for 2 (v) £6.95

- PUDDING -

Vanilla rice pudding with strawberry compote (v) £4.95

Dark chocolate and orange tart, clotted cream ice cream (v) £5.95

Lemon and lime posset topped with fresh orange segments
and a shortbread biscuit (v) £4.95

Peanut butter parfait, caramelised banana and toffee sauce (v) £5.95

Apple, raspberry and cinnamon crumble, with vanilla ice cream (v) £4.95

Trio desserts (Parfait, Posset and Chocolate orange tart) (v) £8.95

Selection of ice creams and sorbets* (v) £5.50

Local cheese selection 3 or 5* £7.50 / £10.50

(*Please ask a member of staff for today's choices)

(v) – Vegetarian option

If you have any allergies or questions regarding dietary requirements, please do not hesitate to ask a member of staff for more information