



FESTIVE *Menu*

STARTERS

Wild Boar Liver Pâté

With Brandied plums, apricot & black pepper jelly. Served with warm crusty ciabatta & honeyed fig chutney | GFA

Hot Smoked Haddock Pots

Baked in rich, sweet & nutty Hampshire Tunworth cheese. Served with olive oil crostinis

Beetroot & Rosary Salad

Roasted beetroot, balsamic glazed sticky red onion, candied walnuts & creamy Rosary goats cheese | GF

Vegan Gulyás

Hungarian paprika infused stew with potato, carrots, parsnips, peppers, cannellini & kidney beans. Served with crusty ciabatta | GFA

MAINS

Roast Turkey & All The Trimmings

Roasted turkey crown, garlic & rosemary crispy duck fat roast potatoes, sweet roasted carrots & parsnips, creamy brussel sprout puree, sticky pigs in blankets, aromatic red cabbage, cranberry sauce & Chef's rich gravy | GFA

12 Hour Slow Cooked Feather Blade

Blade of beef, served with creamy horseradish potato purée, sweet roasted heritage carrots, crispy cavolo nero & red wine jus | GF

Halibut Supreme

Pan fried halibut supreme, with a tangy & creamy tartare potato purée. Finished with a dill, lemon & caper butter | GF

Wild Mushroom & Spinach Pie

Portobello & wild mushrooms, with creamed spinach, in a flaky vegan puff pastry. Served with brussel sprout purée, sweet roast heritage carrots, aromatic red cabbage & topped with a drizzle of gravy | V | VE

DESSERTS

Chocolate & Clementine Tart

Chocolate brownie clementine soaked base, topped with Belgian chocolate & clementine mousse, finished with a dark chocolate ganache. Served with vegan vanilla ice cream | VE | GF

Panettone Bread & Butter Pudding

Moist Panettone sponge, studded with dark chocolate, sultanas & mixed peel, soaked in a vanilla flavoured egg custard. Topped with chocolate sauce and a crisp brown sugar crust. Served with piping hot custard.

Gingerbread Crème Brûlée

A festive twist on a classic dessert, featuring warm spices, brown sugar and a creamy custard. Served with candied ginger | GF

Mulled Wine Poached Pear

Elegant & aromatic, tender whole peeled pear, slowly simmered in a spiced red wine reduction. Served with clotted cream | VEA | GF

The Sun Inn Cheese Quartet

Black Cow Dorset mature cheddar, Isle of Wight blue, Salisbury Rosary goat, Tunworth the British camembert
Served with artisan crackers, grapes, candied walnuts and fig & honey chutney | £4 supplementary fee



THE SUN INN *Bentworth*

Allergens & Intolerances

FOR ANY OTHER ALLERGENS & INTOLERANCES
PLEASE ADD TO THE ADDITIONAL NOTES SECTION
ON YOUR PRE-ORDER SHEET.

WE CANNOT GUARANTEE THAT ITEMS HAVE NOT
COME INTO CONTACT WITH NUTS.

(V) - VEGETARIAN

(VE) - VEGAN

(VEA) - VEGAN AVAILABLE ON REQUEST

(GF) - GLUTEN FREE

(GFA) - GLUTEN FREE AVAILABLE ON REQUEST

Two Course - £36

Three Course - £43

THE SUN INN,
WELL LANE, BENTWORTH, ALTON, HAMPSHIRE,
GU345JT

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