



# The Priory Restaurant

## Christchurch

### Sunday Brunch & Lunch Menu

**BREAKFAST & BRUNCH (9.30am - 11am)** Our Breads choices are Farmhouse or Sourdough (Gluten Free S.T.A)

Toast & Butter - Jam/Preserve or Classic Marmalade	4.25
Selection of Pastries & Cakes See Counter or ask a member of Staff	POA
Warm Croissant with Hand Carved Ham & Emmental Cheese	6.50
Priory Brekkie egg of your choice, sausage, bacon, tomato, mushroom & toast	7.50
Any 2 Eggs on Toast (Scrambled, Poached or Fried)	6.25
Bacon Sandwich or Sausage Sandwich or Sausage & Bacon (Toasted or Not)	6.75
Any additional single item	1.25

**STARTERS / LIGHT BITES (12pm-3pm)**

Homemade Seasonal Soup, Bread & Dorset salted butter	8.50
Seasoned Mushroom Duxelles Pâté & Spiced Tomato Chutney, Sourdough toast	10.75
Asparagus & Poached Egg (ve)	11.75
Classic Prawn Cocktail Marie Rose sauce, lettuce, cucumber, bread & butter, lemon wedge	10.50

**SUNDAY ROAST LUNCH (12pm - 3pm)**  
All Sunday Roasts are served with a Yorkshire Pudding, rich gravy, roast potatoes and seasonal vegetables

Roast Sirloin of Beef	24.00
Roast Lamb Rump	23.00
Sunday Guest Roast (ask a staff member what our guest roast is today)	22.00
Vegetarian Wellington (ve)	21.00

**LUNCH MAINS (12pm-3pm)**

Pasta Verdi (ve) green pesto, mushroom, spinach & grated Old Winchester & pine nuts	13.25
Beer Battered Cod & Chunky Chips/Skin on Fries tartare sauce, petit pois, lemon	16.50
Moules Frites classic mussels in white wine, garlic, onion, cream jus & skinny fries	16.95
Old Winchester Cheese, Chicken Caesar Salad lettuce, cucumber, croutons, Caesar dressing	16.95
All see Specials Boards	POA

**NIBBLES AND SIDES**

Mixed Olives	5.00	Bread, Rock Salted Butter	4.50
Frozen Grapes	4.25	Dorset Honey Chorizo Chunks	7.50
Triple Cooked salted chips	5.00	Old Winchester Cheesy Fries	5.00
Beer Battered Stemmed	5.00	Sauce:	2.50
Broccoli		red wine & Mushroom, Vinny blue cheese	
		creamy tarragon & mushroom	

**DESSERTS**

Black Cherry & Kirsh, Cinnamon Oat & Butter Biscuits Crumble vanilla pod ice-cream	9.75
Belgium Chocolate Truffle Torte (vg gf) homemade summer berry coulis & vanilla pod ice-cream (vegan ice-cream available upon request)	9.75
Dorset Blue Vinny, Coastal Cheddar & Somerset Brie water biscuits, frozen grapes & Hog Bottom chutney	12.00
New Forest Ice-Creams - per Ball	
Vanilla Pod	3.00
Blackberry & Clotted Cream	3.00
Salted Caramel (vg)	3.00
Baboo Gelato Tubs	5.00
Maple & Walnut, Madagascan Vanilla, Coffee, Raspberry Riple, Double Chocolate, Mango Sorbet	

Please raise any allergen queries with a member of the team who will be happy to help.  
A discretionary 12.5% service will be added to your bill which is shared amongst the team.