
HAND & FLOWER

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SUNDAY ROAST

All our roast are served with Yorkshire pudding, roast potatoes, braised red cabbage, creamed leeks, honey roasted root vegetables, savoy cabbage & red wine gravy.

Roast Hampshire Beef Sirloin £18.95

Hampshire Texel Lamb £18.95

Woodlands Farm Pork Belly with Crackling £18.95

Butter Nut Squash, Courgette & Mushrooms Wellington £13.95

This week's meat is supplied from :

Beef – Simon Owton, Chalcroft Farm, Burnetts Lane

Lamb - Mr R Godwin, Lower Ashfield Farm, Romsey Hampshire

Pork – Mr Maltby, Longbarrow Farm, Dorchester

STARTERS

Apple & Celeriac Soup, freshly baked bread **£6**

Ham Hock Terrine, piccalilli & freshly baked bread **£7.50**

Smoked Mackerel Pate, freshly baked bread **£6.50**

MAINS

Frontier-Battered Cod, mushy peas, triple cooked chips, tartare sauce **£14.50**

Roasted Butternut Squash, Tender Stem Broccoli & Laverstoke Mozzarella, cranberries, hazelnuts, chillies **£13**

PUDDINGS

Paul's Chocolate Brownie, Laverstoke ice cream **£6**

Vintage Ale & Molasses Sticky Toffee, Laverstoke ice cream **£6.50**

Selection of Fuller's Ice Cream, by Laverstoke Park **£6**

SMALL PLATES

Marinated Olives / House Salad / Chips / Seasonal Vegetables / Pork Scratchings with Apple Sauce **£3.50**

Belebes
Head Chef
Mariusz Balabas



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.