

Menu

Garlic & Chilli olives 3.5

The Real Bread and Food Co Sourdough with Ampersand cultured butter
3.50pp

Starters

Spiced butternut squash soup, local bitter Welsh rarebit 10 V GFO

Dill and gin cured Chalk stream trout, horseradish, pickled cucumber,
skin crackling, roe, croutons GFO 15

Salt baked beetroots, truffled goats cheese mousse, mulled pear,
hazelnut, pain d'epices V GFO 13

Duck liver and Cognac parfait, smoked eel, pickled girolles, pear and
saffron chutney, brioche, crispy chicken skins GFO 16

Hand dived Scallop and crayfish lasagne, chive and cucumber beurre
blanc, dill oil 18

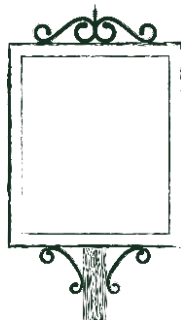
Served lunch only (12-3)

Pie of the day, served with mashed potato and seasonal veg GF 17

Beer battered fish & triple cooked chips served with crushed minted
peas and tartare sauce GF 17.5

V - VEGETARIAN. VE - VEGAN. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know.
Tables of 6 or more will be subject to a discretionary 12.5% service charge.



A La Carte

Hampshire pork tenderloin & confit belly, jerusalem artichoke puree, artichokes barigoule, langoustine, smoked bacon and butter sauce GF 28

Wild Hampshire Hare 'a la royale', seared saddle, foie gras, boudin noir, baby carrots, offal sauce, truffle 32 (may contain shot)

Wild mushroom risotto, creme fraiche, old Winchester, truffle, tarragon V 18

Whole lemon sole "grenobloise", fries and salad GFO 26

Whole Dover sole "grenobloise", fries and salad GFO 34

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin on fries GFO 16
(add bacon 2) (swap beef for vegan patty - VE)

Bavette steak with watercress, skin on fries & Peppercorn or Chimichurri GF 24

35 Day dry aged Sirloin steak served with watercress, skin on fries & a choice of Peppercorn sauce or Chimichurri GF 38

Sides

Skin on fries 4.5

Triple cooked chips 4.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

Seasonal greens 7

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