



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 "mi-cuit", whipped horseradish, pickled cucumber, skin crackling, roe, radish, croutons GFO 15

Duck liver and Cognac parfait, orange, pear and saffron chutney, brioche, crispy chicken skins GFO 16

Mains

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

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

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

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)

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

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

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.