

AUTUMN A LA CARTE SAMPLE MENU

Snacks

Honey glazed pigs in blankets **£5.00** House baked focaccia & oil **£5.00** Candied walnuts **£4.00**
Crispy brie, chilli sauce **£7.50** Trout fishcakes, garlic mayo **£6.00** Bolognaise arancini, nduja mayo **£6.00**
Smoked aubergine, tzatziki, flatbread **£5.00** Marinated olives **£5.00**

Starters

Sweetcorn chowder, torched sweetcorn & cornbread **£8.50**
Honey & mustard roasted figs, blackberries, roasted pistachios, goats cheese & vinaigrette **£11.00**
Smoked mackerel fillet, celeriac remoulade, shaved apple & radish **£11.00**
Mushroom parfait with pickled shiitakes & toasted multi-seed **£10.00**
Roast crown prince squash, black olive tapenade, crumbled feta & lemon dressing **£10.00**
Jospered half shell Scallops, cauliflower puree, pickled samphire & dressed rocket **£15.00/£28.00**

Mains

Pearl barley risotto, wild mushrooms, braised leeks, Barkham blue cheese & leek ash **£18.00**
14oz Pork chop, confit potato, honey roasted piccolo parsnips & split honey butter sauce **£21.00**
Roast Hampshire lamb rump, creamy mash potato, confit garlic puree, beetroot & celeriac **£28.00**
Chinese style half chicken with sweet & sour sauce and a smashed cucumber Chinese salad. **£21.00**
Jospered Brill, new potatoes, tender stem broccoli, black olives & chilli garlic butter **£25.00**
10oz Rib-eye steak, chunky chips, onion rings, Hampshire watercress & peppercorn sauce **£35.00**

Sharing Steaks Available. Please ask a member of staff for today's cut.

Sides All @ £6.00

Truffle & Parmesan fries – Chunky chips – Skinny fries – Onion rings
Truffled mac n cheese – Garlic & cheese sourdough – Caesar salad – Buttered new potatoes
Semi dried tomatoes, black olives, sweet drop peppers & crumbed feta

Please speak to a member of staff if you have any dietary requirements or allergens.

A discretionary 10% service charge will be added to your bill.