

SAMPLE A LA CARTE MENU

Snacks

Honey glazed snags **£5.00** House baked focaccia & oil **£5.00** Candied walnuts **£4.00** Coppa ham & parmesan **£6.00** Crispy brie, chilli sauce **£7.50** Fried lasagna, garlic mayo **£6.00** Marinated olives **£5.00**

Starters

Roasted tomato soup, baked multi-seed bloomer & wild garlic butter **£8.50**

Spiced cauliflower, caper dressing, bronze fennel mayo, pickled fennel & blue cheese **£10.00**

Smoked chicken salad, wild garlic pesto, warm new potato salad & charred baby gem hearts **£10.00**

Warm Isle of Wight tomatoes, feta, sourdough & watercress pesto **£10.00**

Hampshire grilled purple asparagus, sauce gribiche, crispy bacon & rocket **£12.00**

Mains

Malfadine pasta, wild garlic pesto, charred spring onions & goats curd **£18.00**

Home cured bacon chop, fried duck eggs, watercress & English mustard **£22.00**

Grilled pork loin, fondant potato, peas, charred gem, silver skin onions, pork puff & red wine sauce **£22.00**

Pan-fried stone bass, sauteed potatoes, rainbow chard & Thai green curry sauce **£26.00**

100z Rib-eye steak, chunky chips, onion rings, Hampshire watercress, peppercorn sauce **£35.00.**

Grilled maple half chicken, Isle of Wight tomatoes, wild garlic & warm potato salad **£21.00**

Sides All @ £6.00

Truffle & Parmesan fries – Chunky chips – Truffled mac n cheese – Garlic & cheese sourdough – Caesar salad – Onion rings – Skinny fries – Hispi cabbage, blue cheese mayo & crispy onions – Roast squash and kale – Tender stem broccoli, sesame butter – Buttered new potatoes

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.