

A La Carte Menu – Sample

Snacks

Salmon Fish cakes Asian dressing £6.00 Honey glazed snags £5.00
House baked Focaccia & oil £5.00 Candied walnuts £4.00 Fried white bait & lemon mayo £5.00
Crispy brie & spiced cranberry £6.00

Starters

Roast Jerusalem artichoke soup with pickled pear, house baked focaccia, fennel & whipped butter £8.50
Gin-cured chalk stream trout, beetroot relish, crostini, radicchio, celery & caper dressing £12.00
Soused mackerel fillet, beetroot, potato, caper & radish salad £10.00
Salt baked butternut squash, caramelised cauliflower puree, caperberries, whipped blue cheese & bitter leaf salad £9.00
Potted salt beef, chive butter, pickled cucumber & toasted sourdough £11.00

Mains

Pan-fried potato gnocchi, creamed spinach, roasted artichokes, old Winchester cheese & wild mushrooms £17.00
Local partridge, confit leg bonbon, chive mash, roasted root vegetables & red wine sauce £21.00
Home cured bacon chop, fried duck eggs, watercress & English mustard £22.00
Fried calves' liver, crushed new potatoes, buttered kale, caramelised onions & crispy pancetta £24.00
Corn-fed chicken, crispy pommes anna potatoes, parsnip puree, braised leeks, smoked butter split sauce £22.00
Fish of the day, rosti potato, white wine and dill sauce £M/P
8oz Fillet steak, chunky chips, onion rings, Hampshire watercress, peppercorn sauce £39.00.
Slow cooked beef & kidney pudding, clotted cream mash, buttered greens & roasted parsnips £19.00

Sides All @ £6.00

Truffle & Parmesan fries – Chunky chips – Truffled mac n cheese – Garlic & cheese sourdough – Caesar salad – Mixed salad – Onion rings – Skinny fries – Roasted sprouts and bacon – Roasted honey and thyme parsnips – Miso braised leeks, pickled sushi ginger – Roast squash and kale- Buttered Kale and roast chestnuts

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.