

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.