

A LA CARTE

STARTERS

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| Jerusalem artichoke soup with blue cheese, burnt pear purée and walnut bread (V) (N) | £11.00 |
| Cured cod with nduja and a sourdough cracker | £12.00 |
| Chicken and chervil terrine with parsley mayonnaise, burnt apple purée, fennel seed granola and charred sweetcorn | £12.00 |
| Black pudding and potato hash with Old Winchester cheese, fried quail egg and mushroom ketchup | £12.50 |
| Torched plaice with black rice, XO sauce and bacon dashi | £11.50 |
| Malt-glazed Jospier roasted mushrooms with fresh nashi pear, malted wheat, beer vinegar and consommé (V) | £11.50 |

MAIN COURSES

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| Poached turkey breast with turkey crumb, terrine of turkey leg, roast potatoes, roast carrot and roast parsnip, truffled sourdough purée and cranberry | £26.00 |
| Confit chalk stream trout with braised lentils, smoked eel, herb mayo and semi-dried tomato | £27.00 |
| Cod with smoked pork croquette, roasted fennel, apple cream and hispi cabbage | £26.50 |
| Venison haunch with braised faggot, parsnip purée, confit pink fir potato and shallot vinegar | £27.50 |
| Roasted maple-glazed salsify with hazelnut butter, sheep's cheese and caramelised yoghurt (V) (N) | £20.00 |
| Beetroot tarte tatin with buttermilk, dates, gorgonzola, roasted walnuts and radicchio (V) (N) | £21.00 |

JOSPER GRILL

All dishes in this section have been sourced from our local, award-winning butchers, A Turner & Sons

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| 320g Sirloin steak with triple cooked chips, ranch dressed baby gem and crispy onion | £35.00 |
| 320g Ribeye steak with triple cooked chips, ranch dressed baby gem and crispy onion | £37.00 |

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

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| Spatchcock gochujang poussin with triple cooked chips, ranch dressed baby gem and crispy onion | £27.00 |
| To share - 900g T-bone steak with triple cooked chips, ranch dressed baby gem, crispy onion Jospier-roasted peppers, chipotle chimichurri and black garlic mayonnaise (DF) | £75.00 |
| Steak rubs - Cardamom & coffee seasoning / Dried shiitake & brown sugar seasoning / Chipotle & garlic seasoning | £1.00 |
| Sauces - Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise | £2.00 |

SIDES

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| Savoy cabbage with walnut butter (V) (N) | £5.50 |
| Roast potatoes with pancetta, sage and chestnut (N) | £5.50 |
| Roasted carrots with furikake seasoning (V) | £5.50 |
| Endive and kohlrabi salad with mustard and dried cranberry dressing (V) | £5.50 |
| Triple cooked chips (V) | £5.50 |

DESSERTS

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| Cranberry souffle with crème fraiche ice cream (V) | £11.50 |
| Gingerbread tiramisu with mascarpone ice cream (V) | £12.00 |
| Dark chocolate tart with mandarin jelly, mulled wine ice cream and chocolate bauble | £11.50 |
| White chocolate and cherry mousse with cinnamon crumb and cherry sorbet | £11.00 |

CHEESE

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| Selection of cheeses with oat cakes, saltines and apple caraway ketchup | £14.00 |
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