

A LA CARTE

STARTERS

Jerusalem artichoke soup with blue cheese, burnt pear purée and walnut bread (V) (N)	£11.00
Marmite glazed BBQ mackerel with chipotle pickled cucumber, grilled lettuce heart and buttermilk	£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
Prawn and mussel raviolo with smoked salmon consommé	£11.50
Malt-glazed Jospier roasted mushrooms with fresh nashi pear, malted wheat, beer vinegar and consommé (V)	£11.50

MAIN COURSES

Chicken with purple sprouting broccoli, roast garlic gnocchi, kohlrabi purée and sourdough and seed tuile	£25.50
Confit chalk stream trout with braised lentils, smoked eel, herb mayo and semi-dried tomato	£27.00
Cod with smoked pork croquette, roasted fennel and 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

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

Savoy cabbage with walnut butter (V) (N)	£5.50
Roasted beetroot with feta and dill (V)	£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

Passionfruit soufflé with black sesame ice cream (V)	£11.50
Tonka bean tiramisu with mascarpone ice cream (V)	£12.00
Dark chocolate tart with mandarin jelly, stem ginger ice cream and mandarin chocolate truffle	£11.50
Pear parfait with hazelnut gâteau breton, earl grey ganache, pear gel, caramelised hazelnut and earl grey compote (N) (V)	£11.50

CHEESE

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