

# TABLE D'HOTE

## STARTERS

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- Jerusalem artichoke soup with blue cheese, burnt pear purée and walnut bread (V) (N)
- Marmite glazed BBQ mackerel with chipotle pickled cucumber, grilled lettuce heart and buttermilk
- Chicken and chervil terrine with parsley mayonnaise, burnt apple purée, fennel seed granola and charred sweetcorn
- Black pudding and potato hash with Old Winchester cheese, fried quail egg and mushroom ketchup
- Prawn and mussel raviolo with smoked salmon consommé
- Malt-glazed Jospier roasted mushrooms with fresh nashi pear, malted wheat, beer vinegar and consommé (V)

## MAIN COURSES

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- Chicken with purple sprouting broccoli, roast garlic gnocchi, kohlrabi purée and sourdough and seed tuile
- Confit trout with lentils, smoked eel and herb mayo
- Cod with smoked pork croquette, roasted fennel and apple cream and hispi cabbage
- Venison haunch with braised faggot, parsnip purée, confit pink fir potato and shallot vinegar
- Roasted maple-glazed salsify with hazelnut butter, sheep's cheese and caramelised yoghurt (V) (N)
- Beetroot tarte tatin with buttermilk, dates, gorgonzola, roasted walnuts and radicchio (V) (N)

## JOSPER GRILL

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*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 (£14.00 supplement)
- 320g Ribeye steak with triple cooked chips, ranch dressed baby gem and crispy onion (£13.50 supplement)
- Spatchcock gochujang poussin with triple cooked chips, ranch dressed baby gem and crispy onion (£8.00 supplement)
- 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) (£52.00 supplement)
- Steak rubs | Cardamom & coffee seasoning / Dried shiitake & brown sugar seasoning / Chipotle & garlic seasoning (£1.00 supplement)
- Sauces | Chipotle chimichurri / Gorgonzola butter / Mezcal peppercorn sauce / Black garlic mayonnaise (£2.00 supplement)

## SIDES

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- Savoy cabbage with walnut butter (V) (N)
- 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
- £5.50

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.  
(N) Contains nuts (DF) Dairy free (V) Vegetarian (VG) Vegan