

A LA CARTE

FOR THE TABLE

Soda bread with
fennel pollen butter (V)
£4.00

Garlic and rosemary focaccia with
confit garlic oil and balsamic (VG)
£4.00

Croissant buns with red
pesto and parmesan
£4.00

STARTERS

Gnudi with wild mushroom, Old Winchester, parsley, and hazelnut pesto (V) (N)	£14.00
Heritage potato salad with garlic espuma, chive oil, and crispy potato (V)	£13.50
Barbecue black pepper-crusting pork belly, cider braised baby onion, apple and caraway compote	£13.50
Pea soup with asparagus salad, and feta (V)	£12.50
Barbecue cuttlefish with pink grapefruit, and tarragon dressing	£14.50
Mackerel with gooseberry, fromage blanc, and elderflower dressing	£13.00

MAIN COURSES

Lamb rump with tongue gribiche, peas, bacon, lamb's lettuce, garlic purée, and parsley sauce	£37.50
Garlic and artichoke ravioli, herb emulsion, and artichoke crisps (V)	£26.00
Pan-fried Skate with edamame, girolle, smoked buttermilk broth, and dill oil	£31.00
Fillet of beef with smoked potato and roasted garlic rosti, beef butter, barbecue oyster mushroom, roasted cauliflower, and Marmite purée	£47.00
Cornmeal-dusted red mullet with chakalaka, puffed sorghum, and smoked sweetcorn purée	£36.00
Heritage carrot tart with goat's curd, pickled carrot, ginger, and maple dressing (V)	£26.00

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 and roasted bone marrow with shallots and chives	£43.00
320g Ribeye steak with triple cooked chips and roasted bone marrow with shallots and chives	£40.00

(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.

A LA CARTE

Cajun blackened poussin with triple cooked chips and roasted bone marrow with shallots and chives £32.00

To share - 900g T-bone steak with triple cooked chips, roasted bone marrow with shallots and chives, Jospier-roasted peppers, mezcal peppercorn sauce, chimichurri, and cowboy butter £90.00

Sauces Chipotle chimichurri / Cowboy butter / Mezcal peppercorn sauce / Beef fat and tarragon mayonnaise £2.00

Steak rubs Argentinian herb and Chipotle / Dried shiitake & brown sugar / Garlic butter £1.00

SIDES

Mashed potato with bacon gravy and crispy onion £6.50

Barbecue Little Gem with herb mayonnaise and cheddar (V) £5.50

Carrot cooked in dashi with nori butter (V) £5.50

Warm green bean and red onion salad with sherry vinegar dressing (V) £5.50

Barbecue hispi cabbage with harissa butter and sumac yoghurt (V) £5.50

DESSERTS & CHEESE

Blackcurrant soufflé with mascarpone sorbet, lemon thyme, and oat crumb (V) £13.50

Iced honey parfait with buckwheat praline cream, fennel pollen tuile, and burnt honey whipped ganache (N) £13.50

Rhubarb entremet with yoghurt mousse, rhubarb compote, and hibiscus jelly £14.00

Sheep's milk panna cotta with compressed strawberry, meringue, and strawberry granita £14.00

Selection of cheeses with thyme crackers, and apple ketchup £14.50

TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand-cast chocolates
£3.00

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