



WINTER DINNER MENU

TO START

- Roasted celeriac soup, dukkah spiced almond, crusty bread £6.50 V
- Severn & Wye smoked salmon, lemon pickle fennel, avocado cream £8.95 GF
- Goat's cheese & heirloom tomato salad, vinegar dressing, rye bread crumb £8.50 GF
- Confit pork belly, celeriac purée, capers & raisin dressing, crackling £ 9.00 GF
- Sashimi of tuna loin, soy dressing, wasabi mayo & passion fruit £9.50 GF
- Beetroot tartare, mango yolk, avocado & buttermilk, herb oil £7.50 GF

THE MAINS

- Hampshire beef burger, served on a brioche bun with cheese, baby gem, tomato, BBQ sauce, homemade slaw, fries £14.95 GF
- 10 oz Hampshire Rib-Eye steak, triple cooked chips, grilled baby gem, tomato, £29.00 GF
(Add sauce for £2.50 – peppercorn, wild mushroom)
- Pan fried guinea fowl breast, celeriac purée, cannelloni potatoes, confit leg croquette, jus £21.50 GF
- Pork tenderloin, Parma ham, pomme anna potatoes, tender steam broccoli, apple purée, jus, £19.50 GF
- Pan fried fillet of salmon, pomme purée, burnt cauliflower, baby leek, lobster bisque sauce £21.50 GF
- Tagliatelle pasta, with spinach, peas, mascarpone & parmesan £13.95 V

SIDES

- Parmesan & truffle fries £4.50 GF, V
- Grilled mushrooms with garlic butter £3.50 GF
- Seasonal vegetables £3.50 GF
- Heritage tomato salad £4.50 GF
- Mixed leaves £3.50 GF

TO FINISH

- Cheese of the day, artisan crackers, celery, grapes, seasonal chutney £12.50 (GF option available)
- Autumn fruits, glazed sabayon, garden herb ice cream £9.00
- Sticky toffee pudding, crispy dateroll, hazelnutcream £9.00
- Dark chocolate ganache, blood orange sorbet, raspberry coulis £9.00
- Lemon curd parfait, white chocolate mousse, raspberry sorbet, honeycomb £9.00 GF

Food and Beverage intolerances: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens.