



Dinner Menu

Garlic & Rosemary olives 4.5

The Real Bread and Food Co Sourdough V

Served with roast chicken butter or burnt leek vegan butter 3.50pp

Starters

San Marzano tomato gazpacho, strawberry and vodka sorbet, basil V GF 9.5

Add sourdough and butter GFO 2.50

Duck liver and Cognac parfait, gooseberry, smoked eel, raisin and sauternes gel,
crispy chicken skin crumb, toasted brioche GFO 16

Compressed watermelon salad, whipped feta cheese, oregano and mint, toasted pinenuts V
GF 12

Yellowfin tuna tartare, avocado puree, radish, Avrenkha caviar, prawn crackers,
coriander GF 13

Slow cooked hen's egg, spinach and watercress puree, peas and broad beans, truffle
butter sauce, parmesan crisp GF 12

Mains

Slow cooked lamb's neck, risotto primavera, Old Winchester, pea shoots GF 28

Tempura stuffed courgette flower, ricotta and lemon, sundried tomato humous, marinated
courgettes, crispy chickpeas V 18

Whole market fish of the day GF

Pan roasted Stonebass, braised fennel, champ potato, tomato concasse, light chicken
velouté GF 26

35 days aged Bavette steak, pomme anna, sweet carrot puree, sauce bordelaise GF 28

Burgers 17

Bajan fish burger, pimento sauce, scotch bonnet, gem lettuce, pickled red onion, skin
on fries

Truffle burger, somerset brie, red onion marmalade, summer truffle emulsion & rocket
(swap for vegetarian patty - VO)

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin
on fries GFO

(add bacon 2) (swap beef for vegan patty - VE)

Sides

Skin on fries 5.5

Triple cooked chips 5.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know.