



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

Soup of the day V NGC 9.5
Add sourdough and butter 2.50

Duck liver and Cognac parfait, pear & saffron chutney, crispy chicken skin crumb,
smoked eel, toasted brioche 16

Wild mushrooms on toasted sourdough, Old Winchester, truffle V 14

Local muntjac venison tartare, soy & truffle emulsion, radish, parsnip crisps,
sourdough cracker NGCO 14

House cured Chalk Stream trout and beetroot gravadlax, horseradish, dill, pickled
beetroot, blini NGCO 12.5

Mains

Pan roasted Wild Hampshire pigeon, vadouvan spiced braised lentils, burnt aubergine
yoghurt, parsnip crisps, pigeon sauce 19

Wild mushroom and cep risotto, old Winchester, sour cream, tarragon V 19

Braised local wild Hare, creamy truffle polenta, foie gras, pangrattato, parsley,
Tenderstem broccoli 26

Whole market fish of the day NGC

35 days aged Bavette steak, skin on fries, peppercorn sauce, dressed rocket NGC 28

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin
on fries 18

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

Sides

Skin on fries 6

Triple cooked chips 6

Truffle & Old Winchester fries 7

Seasonal greens 7

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION NGC - NON-GLUTEN CONTAINING

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