



The Real Bread and Food Co Sourdough with Ampersand cultured butter £3.50pp

Starters

Vine ripened tomato gazpacho, New Forest strawberry sorbet, chili V 11

King prawn cocktail, semi-dried tomato, pickled cucumber, avocado, croutons 14

Isle of Wight heirloom tomato salad, burrata, pickled shallots, sourdough crisp V

GFO 13

Steak tartare, smoked eel, herring roe, sourdough crisp GFO 12

Marinated Tuna sashimi, bloody mary jelly, avocado mousse, lime & vanilla dressing,
seaweed tapioca 18

Mains

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

on fries GFO 16

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

Grilled Hampshire pork tenderloin, cauliflower, curry dressing, apricot, cashew

GF 24

Warm Caesar salad, grilled chicken, baby gem, croutons, Parmesan and Caesar dressing

GFO 17.5

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

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

Tables of 6 or more will be subject to a discretionary 12.5% service charge.



Beer battered fish & triple cooked chips served with crushed minted peas and tartare
sauce GF 17.5

(swap for halloumi - V)

Pea & broad bean risotto, Old Winchester, vegetable crisps V GF 17 (Vegan
alternative available)

Whole oven baked Megrin sole, caper & lemon butter, fries and salad 28

Bavette steak served with watercress, skin on fries & Peppercorn or Chimmichurri
GF 24

Special steak served with watercress, skin on fries & a choice of Peppercorn sauce
or Chimichurri GF (market price)

Sides

Skin on fries 4.5

Triple cooked chips 4.5

Truffle & Old Winchester fries 7

Mixed leaf salad 5

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