



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 GFO 9.5

Add sourdough and butter GFO 2.50

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

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

Isle of white Asparagus, fried pheasants' egg, old Winchester and truffle custard, black garlic, crispy shallot rings 14

Hand dived Devon scallop crudo, avocado puree, jalapenos, radish, tomato Mezcal water GF 15

Mains

12oz Romsey Chargrilled Barnsley chop, petit pois a la Francaise, lamb and mint jus 28

Wild seabass cooked en papillote, squid puttanesca, artichokes barigoule, saffron potatoes GF 28

Grilled purple sprouting broccoli, BBQ'd violet artichokes, hazelnut romesco, onion granola VE 18

Spicy shrimp burger, fermented chilli thousand island sauce, pickled red onions, gem lettuce, fries GFO 18

Whole market fish of the day GF

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)

35 days aged Bavette steak, beef fat and truffle hash brown, wild garlic emulsion, peppercorn jus GF 28

Sides

Skin on fries 5.5

Triple cooked chips 5.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

Seasonal greens 7

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