

Menu

Garlic & Rosemary olives 4.5

The Real Bread and Food Co Sourdough V
Served with roast chicken butter or herb vegan butter 3.50pp

Sharing for two

Rosemary & garlic studded camembert, real ale chutney, cornichons, toasted sourdough NGCO 18

Antipasti, cured meat, quail scotch egg, toasted sourdough, real ale chutney
14/21

Starters

Cream of celeriac & thyme soup, roasted celeriac, truffle oil V NGC 9.5
Add sourdough and butter 2.5
Add crispy pancetta 2.5

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

Crispy beef salad, Asian slaw, chilli, sesame seeds, coriander NGC 13

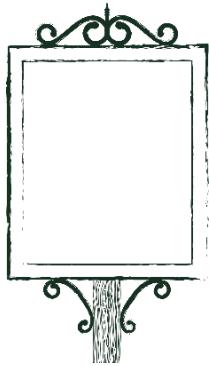
Pan roasted scallops, pickled samphire, haggis, roasted cauliflower puree NGCO
16
Marinated candied beetroot salad, crispy walnut goats' cheese bonbon, rhubarb
and pomegranate gel NGC 11

Mains

Beer battered fish & triple cooked chips served with crushed minted peas and
tartare sauce NGC 19

12-hour braised Venison ragu, homemade pasta, old Winchester 21

Pie of the day, mashed potato, seasonal veg, gravy NGC 19



Lemon sole stuffed fillet, purple potatoes, mussels, lobster bisque, chilli oil, chive NGC 26

35-day aged Sirloin steak, skin on fries, chimichurri, Alresford watercress NGC

8oz 38

10oz 42

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

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

Leek, potato, spinach and gruyère gratin, topped with crispy leeks & old Winchester, Watercress salad V 17

Sides

Skin on fries V NGC 6

Triple cooked chips V NGC 6

Truffle & Old Winchester fries V NGC 7

Seasonal greens NGC 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.