

BAR SNACKS

Venison & black pudding scotch egg, piccalilli £5.50 Old Winchester & ale rarebit £4.50 Hummus, olives, garlic flatbread £5 Crispy squid, aioli £6 Cumberland wheel, pickled onion, English mustard £5 Bread selection with olives & oils £5

STARTERS & SHARING BOARDS

Seasonal soup, crusty bread £6.50

Grain & seed salad; roasted squash, avocado, pomegranate, orange, fennel, tahini dressing £7.50 / £12 Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli, coriander £8 / £14 Laverstoke Park farm buffalo mozzarella, roasted beets, candied walnuts, chicory £9

Gin cured Chalk Stream trout, pickled radish & cucumber, mustard, dill crème fraiche £9

Confit chicken & ham hock pressing, piccalilli, toasted sourdough £7.50

Rosemary & garlic baked camembert, fig relish, crusty bread £15

Mezze board; garlic flatbread, baba ghanoush, hummus, tzatziki, couscous salad, radish, olives £15

MAINS

Ale battered south coast haddock, chips, minted pea puree, tartare sauce £14.50

Prime grilled short rib burger, smoked cheese, bacon, house relish, skin on fries £15

Halloumi & field mushroom burger, pesto, house relish, skin on fries £14

Lemon & parmesan chicken schnitzel, fried egg, Caesar gem, capers, chips £14.50

Classic fish pie: King prawns, mussels, salmon, cod & smoked haddock, mash, buttered greens £16.50

Moroccan spiced vegetable tagine, lemon & herb scented couscous, tzatziki £15

Seared calves' liver, crispy bacon, creamed potato, seasonal greens, onion gravy, sage £17.50

Pan fried fillet of halibut, caper crushed potatoes, spinach, fennel & almond puree, dill oil £24

Slow cooked lamb shoulder, white beans, root vegetables, cavolo nero, rosemary jus £19.50

STEAKS

All served with chips, roasted shallot, herb grilled mushroom and salad: 10oz prime ribeye £26 8oz fillet £32 24oz Cote de Boeuf (to share) £58

Add bearnaise, bordelaise, peppercorn, or café de Paris butter £2

SIDES – ALL £4

Mash * Truffle & Parmesan Fries * Buttered leeks & greens * Caesar gem salad * Buttered new potatoes *

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.