

## Starters

**Chargrilled fennel**, courgette, hazelnuts, orange, mint & parsley 8.00

**Harlequin olives**, balsamic, olive oil, bread 5.50

**Pressed ham hock terrine**, piccalilli & brioche 8.50

**Pigeon**, pancetta & pomegranate salad, spinach & chilli-baked squash 9.00

**Brixham scallops**, compressed apple, cauliflower purée, scallop ceviche 11.25

**Cured mackerel and saffron escabeche**, pickled vegetables 8.50

**Soup of the day** 7.90

## Mains

**Roast topside of beef**, Yorkshire pudding, trimmings 16.50

**Roast leg of lamb**, Yorkshire pudding, trimmings 15.50

**Roast corn-fed chicken breast**, Yorkshire pudding, trimmings 16.50

**Trio of roasts (beef, chicken & lamb)**, Yorkshire pudding, trimmings 19.50

**Butternut squash**, Rosary goat's cheese & spinach wellington, trimmings, white wine & wholegrain mustard cream 15.50

**Olive oil potato gnocchi**, Laverstoke mozzarella, peas, shallots & broccoli pesto 13.50

**Pan-fried sea trout**, herb-crusting potatoes, radish, samphire, clams 19.50

**Chalcroft Farm beef burger**, HSB Gouda, house slaw, French fries 14.50

**24oz ribeye on the bone**, triple cooked chips, tomato, mushroom, peppercorn sauce (for 2 people) 59.50

**Chalcroft farm ribeye steak**, triple-cooked chips, tomato, mushroom, béarnaise sauce 25.80

**Frontier-battered haddock**, triple-cooked chips, crushed peas, tartare sauce 16.00

## Sandwiches - served with fries (Served at lunch only)

**Roasted beef & horseradish**, toasted sourdough 10.95

**Crayfish tails**, avocado, sweet chilli mayo, coriander & lime on farmhouse white or granary 10.95

**Coronation chicken**, baby gem lettuce on farmhouse white or granary 9.45

**London Porter smoked salmon & cream cheese** on toasted bagel 10.45

## Side Dishes £3.85 per side or 2 for £6.60

Roast potatoes – Triple-cooked chips – Buttered kale – Pea & leek gratin

Heritage carrots – Mixed leaf salad – Tenderstem broccoli

## Desserts

**Wyk crumble**, crème anglaise 7.50

**White chocolate and ginger pavé**, rhubarb sorbet 9.75

**New Forest strawberries**, yogurt mousse, pistachio and oat granola 8.00

**Cheeseboard**, biscuits, grapes, Wykeham chutney

Three 1oz pieces 7.50

Five 1oz pieces 10.45

**Selection of our ice creams & sorbets**

2.00 per scoop or four scoops for 7.00

**3 courses for £28**

## **Starters**

**Soup of the day**

**Pressed ham hock terrine, piccalilli & toast**

**Cured mackerel and saffron escabeche, pickled vegetables**

## **Mains**

**Roast topside of beef, Yorkshire pudding, trimmings**

**Butternut squash, Rosary goat's cheese & spinach wellington, trimmings, white wine & wholegrain mustard cream**

**Frontier-battered cod, triple-cooked chips, crushed peas, tartare sauce**

## **Desserts**

**Fig & almond crème brûlée, almond biscotti**

**New Forest strawberries, yogurt mousse, pistachio and oat granola**

**Selection of our ice creams & sorbets**

12.5% service charge will be added to the bill for parties of 6 or more.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen it is not possible to guarantee our dishes are 100% allergen free.