

STARTER

Soup of the Day £6

Warm Bread Roll

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Chicken & Pork Scotch Egg £7

Sage & Onion Aioli, Pickled Shallots

*

Grilled Mackerel £6 [gf]

Beetroot Textures, Feta, Harissa Oil

*

Ox Cheek Croquettes £6

Bacon Crumb, Maple Yoghurt, Pickles

*

Hot Smoked Salmon £7 [gf]

Spinach, Bulgar Wheat Tabbouleh,

Siracha Dressing

*

Cornish Crab Crumpet £8

Cauliflower, Old Winchester,

Brown Butter, Olive Oil

*

Spinach & Parsley Spelt £6 [gf]

Honey, Goats Cheese, Roasted Figs,

Walnut Crumb [vgo]

*

Seared Scallops £12 [gf]

Parsnip Veloute, Black Pudding, Chive Oil

*

BBQ Jackfruit Spring Rolls £6 [vgo]

Asian Salad, Chilli & Ginger Dressing

- gf : gluten free
- df : dairy free
- vgo : vegan/vegetarian please specify
- veg : vegetarian
- we may be able to adapt your dish. Please ask.

**BAKED CAMEMBERT
TO SHARE
£14**

**Roast Shallot Jam &
Rosemary Sour Dough**

KIDS MENU

** WITH BEANS/PEAS
FISH FINGERS & FRIES**
SAUSAGE & MASH**
MINI BEEF BURGER & FRIES
PASTA IN CHEESY SAUCE

It is important that you notify us of
any allergies or intolerances

MAIN COURSE

Slow Roast Pork Rib Eye £16 [gf]

Boulangere Potatoes, Roast Carrots,

Chimichurri Dressing

*

Lamb Rump £16 [gf]

Butternut Squash & Potato Terrine,

Roast Hispi Cabbage, Red Wine Sauce

*

Fillet of Sea Trout £17 [gf]

Potato, Leek & Dill Chowder,

Parmesan Greens, Game Chips

*

Fillet of Cod Kiev £18

Brown Shrimp & Garlic Butter,

Wilted Greens, Pomme Puree

*

Duo of Chicken Breast & Thigh Fritter £17

Chicken Fat Glazed Fondant Potato,

Leek Emulsion, Roast Cauliflower

*

Heart of Beef Rump £17 [gf]

Braised Onion, Potato Rosti,

Mushroom Puree, Black Olive Tapenade

*

Roast Duck Breast £18

Toasted Seeds, Braised Red Cabbage,

Date Puree, Blue Cheese Croquette

*

Fillet of Sea Bass £18

Chilli & Rice Noodle Salad, Katsu Curry Sauce,

King Prawns

*

Sweet Potato &

Chick Pea Katsu Curry [vgo] £14

Bulgar Wheat Tabbouleh, Pak Choi

CLASSICS £13

Tuesday to Friday

Beer Battered Haddock

& Chips, Garden Peas, Tartare

*

Crab & Cow Beef Burger,

with French Fries Loaded with Cheddar

& Crispy Bacon in a

Sourdough Bun

SIDES

Chilli Salt Fries £3.50

Onion Rings £3.00

Bread & Oils £2.00

Pot of Olives £1.50

Garlic Bread £3.00

Cheesy Garlic Ciabatta £3.50

Garlic Green Beans £3

Parmesan Broccoli £3.50

Braised Red Cabbage £3

Peas & Bacon £3

Roast Hispi Cabbage £3

Wilted Greens £3

STEAK MENU

Our Steaks are Aged for 28 Days
for a Fuller Flavour

8oz Bistro Rump £16

Firm & Lean, We Recommend

Med/Rare

*

7oz Sirloin £18

Firm & Juicy,

We Recommend Med/Rare

*

10oz Rib Eye £23

Firm & Lean, We Recommend

Medium

*

8oz Fillet £28

The Most Tender Cut

We Recommend Rare

*

All Steaks Served with Roast Garlic
& Parsley Forest Mushrooms, Green

Beans

& Skin on French Fries

SIDE SAUCES [gf] £2.50

Bearnaise

Peppercorn

Red Wine Jus

Katsu Curry

Chimichurri

16OZ CHATEAUBRIAND FOR
2 [£55]

*

Delicately Tender
Thick Cut Beef Fillet
Truffle & Parmesan Fries, Garlic
Green Beans, Roast Garlic &
Parsley Forest Mushrooms

TUESDAY
PIE NIGHT
WEDNESDAY
ITALIAN NIGHT
THURSDAY
STEAK NIGHT
SEE WEBSITE
FOR DETAILS

tables of 8+ : a 10% discretionary
service charge is added

100% of gratuities distributed to the staff