

# THE WINNING POST

## BAR SNACKS

Homemade Focaccia & Oils (ve) 6 add Olives 2  
Marinated Greek Olives (ve) 6  
Braised Beef Croquettes horseradish mayonnaise 10.5  
Crispy Squid aioli 10  
Chicken Satay Skewers satay sauce 9.5  
Korean Fried Cauliflower (ve) 7  
Fillet Steak Slider chimichurri 13  
Sausage Roll HP sauce 8.5

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## STARTERS

Soup of the Day (v) (ve\*) 8.5  
Prawn Cocktail classic Marie rose sauce 13  
Venison & Game Terrine pickled blackberries, focaccia 10.5  
Grilled Pear Stilton, watercress, pickled walnuts, mustard dressing 10.5  
Porcini & Wild Mushroom Parfait (ve) roasted beets, Madeira gel, toasted brioche 9  
Kipper, Spinach, Bacon & New Potato Salad with a poached free-range egg 14  
Beef Dripping Mince on Sourdough parmesan 12  
Moules Marinière focaccia 12 | 19  
Classic Baked Camembert (v) garlic & rosemary, focaccia (to share) 18  
Seafood Platter trout mousse, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 35

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## MAINS

Chalk Stream Trout Fillet new potatoes, samphire, white wine velouté, herb oil 21  
Braised Short-Rib bacon, creamy mash, roasted shallot & red wine jus 29  
Wild Mushroom Suet Pudding (ve) celeriac puree, braised greens & mushroom gravy 16.5  
Cider Braised Pressed Pork Belly butter beans, sage & crispy leeks 22  
Cornish Orchards Cider Battered Haddock & Chips pea puree, tartare sauce & curry sauce Small 14.5 | Regular 22  
Chicken Kiev buttery mash & greens 20  
Fish Pie with a Lobster Bisque seasonal greens 22 | Go light with a Mini Fish Pie 14.5  
Beef & Hampshire Smoked Pork Burger cheese, burger sauce, skin on fries 19.5 add bacon +2  
Endive & Goat's Cheese Tarte-Tatin (v) pear, walnut, watercress & cider dressing 16.5  
King Prawns (ve) roasted sweet potato, kale, quinoa, black beans chicory, toasted seeds, mustard vinaigrette 19  
8oz Ribeye Steak hasselback potato, whipped peppercorn & tarragon butter, tenderstem broccoli 37  
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3  
Chateaubriand To Share cherry tomatoes, herb grilled mushroom, chips, salad 95

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## SIDES

Truffle & Parmesan Fries (v) 6 | Creamy Mash 5 | Broccoli 6 | Butter Bean Stew 6  
Winter Leaf Salad 5 | Buttered Winter Greens 5 | Beetroot, Blue Cheese Salad 6



(v) Vegetarian (ve) Vegan (ve\*) Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.

