



ALL DAY DINING

SMALLER PLATES

Seasonal soup of the day **V VE*** 8.5

Smoked chalk stream trout pâté, pickled cucumber, focaccia 9.9

Seared yellowfin tuna, shaved fennel & herb salad, tapenade, pomegranate 12.9

Bruschetta with grilled peach, cherry tomatoes, whipped ricotta, basil **V** 8.9

Duck liver parfait, plum chutney, toasted brioche 9.9

Crispy teriyaki pork salad, watermelon, sesame, cashews, coriander 10.9 / 17.5

Baked Camembert, truffle honey, chutney, focaccia (to share) 17.2

Seafood platter (to share) 33

LARGER PLATES

Cornish Orchards cider battered haddock & chips, pea puree, tartare sauce 19.5

Mushroom, chickpea & beetroot burger, skin on fries **VE** 16.9

Beef & Hampshire smoked pork burger, cheese, house burger sauce, skin on fries 19.5
add bacon +2

Spring vegetable barley risotto, tenderstem broccoli, courgettes, peas & pods, soft herbs **V VE*** 16.9

Hampshire farm pork chop, potato rosti, peperonata, tenderstem broccoli 21.9

Chargrilled breast of chicken, chorizo, orzo, courgette, peas, kale 20.5

Pan roast duck breast, dauphinoise potatoes, tenderstem broccoli, blackberry jus 28

8oz Ribeye steak, Hassleback potato, tenderstem broccoli, whipped peppercorn & tarragon butter 35.9
Add a sauce; peppercorn, bearnaise, red wine borderlaise, chimichurri +2.95

Fish of the day

Please ask your server for today's option

A LITTLE MORE ON THE SIDE

Truffle & parmesan fries **V** 5.5 | Garden salad **VE** 5 | Minted new potatoes **V VE*** 5 | Dauphinoise potatoes **V** 8.5

Tenderstem broccoli, lemon & chilli **VE** 5 | Heritage tomato, red onion & tomato salad **VE** 5



OUR PROVENANCE

“Our beef & lamb are sourced from Owton`s Butchers at Chalcroft farm, a family-run business with over 750 years of farming heritage. Billy Owton selects our 28-day dry aged beef from traditional breeds like Angus, Hereford, and Sussex, all raised locally on Hampshire farms.”

SAMPLE DAILY SPECIALS

Summer salad
with mozzarella or grilled chicken or prawns & pesto

Pan-fried Cornish sole samphire, saute new potatoes, caper butter

Fried seabass, red lentil dahl, onion bhaji, raita, spring onions, coriander

Chargrilled tuna loin, black bean salsa, guacamole, lime, coriander

Rump of English spring lamb, pea & broad bean hummus,
roast carrots, Anna potatoes, salsa verde

Mezze plate with flatbread

Please ask your server on the day what our specials are.

GREAT BRITISH BAR SNACKS

Croquette of the day 9.9 | Satay chicken, curried peanut sauce 8.9

Korean fried cauliflower **VE** 6.5 | Marinated Greek olives **VE** 5.8 | Squid, aioli 9.9

Fillet steak sliders, chimichurri 10.5 | Padron peppers, spiced Maldon salt 5.9



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 allergen menu.

A discretionary 10% 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 remove the gratuity no problem – just ask your server.