



SELECTION OF BAR PLATES

Homemade focaccia & Oils 6 (VE) add Olives 2 | Marinated Greek Olives 6 | Croquette of the day 10.5 | Crispy Squid, aioli 9.9
Padron peppers, spiced salt (VE) 6 | Korean fried cauliflower (VE) 7 | Chicken Satay skewers, satay sauce 9.5

SMALLER PLATES

Soup of the day V VE* 8.5

Herb Gnocci, spring vegetables & herb butter (V) 10 *Main 17.5*

Smoked Haddock Kedgeree Scotch egg, curried mayonnaise 11.5

Duck liver parfait, fig & red wine chutney 9.90

Prawn Cocktail, classic Marie rose sauce 13

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Devilled lamb's kidneys on homemade focaccia 10

Steamed Cornish mussels, provincial 13.5 *Main with Fries 19*

Baked Camembert, roasted with garlic & white wine, focaccia (to share) V 18

Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

LARGER PLATES

Cod Kiev, miso garlic butter, new potatoes, pak choy & lemon beurre blanc 24

Herb crusted rolled shoulder of lamb wrapped in prosciutto, asparagus, lamb jus 28.50

Spring Coq au vin, pancetta, mushrooms, pomme puree, fine beans 23

Classic fish pie (with salmon, cod, smoked haddock), buttery mash, seasonal greens 23

Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8

Sweet potato pakora burger, harissa mayo, mango chutney, fries (VE) 19.5

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon +2*

Ginger, soy & sesame crusted Pork fillet, king oyster mushroom & Asian style greens 23

Our Hampshire dry aged steaks are served with Hasselback potato, padron peppers, whipped peppercorn & tarragon butter

8oz Ribeye steak 37 | 10oz Sirloin 39 | 8oz Fillet 44

Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*)

Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) | Asian style greens 6 (V VE*) | Dauphinoise potato 7.5 (V)

Ask to see our set lunch menu, available Monday to Friday 12-5pm

2-Courses 19.9 | 3-Courses 23.9

