



Sage & Onion Yorkshire pudding, pigs in blankets, house gravy 5.3

SMALLER PLATES

Celeriac, apple & chestnut soup V VE* 8.5

Steamed Cornish mussels, cider, leeks & cream 11.9

Prawn cocktail, avocado, cherry tomatoes & toasted focaccia 14.9

Smoked chalk stream trout pâté, pickled cucumber, focaccia 10.9

Duck liver parfait, plum chutney, watercress, toasted brioche 9.9

Beer-braised Ox tongue Carpaccio, beetroot & sauce gribiche 8.9

Sauté Woodland Mushrooms, Shallots, tarragon & cream on toasted focaccia V* 8.9

Baked Camembert, hot truffle honey & chilli flakes, chutney & focaccia (to share) V 17.2

Seafood Platter – Smoked Chalk Stream trout, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 33

LARGER PLATES

Turkey paupiette, Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, braised red cabbage, roasted roots & fondant potato, gravy 24.5

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

Duck-herds Pie, braised red cabbage, French beans & duck jus 21.5

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

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

Porchetta, black pudding & potato terrine, red cabbage, roast carrot & caramelised apple sauce 22.5

Curried cauliflower steak, red lentil dahl, onion Bhaji (VE) 16.5

Pan Roast fillet of Brixham Cod, mussel chowder, herb oil 24.5

Red onion, squash, spinach & goats cheese tart, rocket (V VE*) 17.7

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

10oz Sirloin 39 | 8oz Fillet 44 | 31oz Short bone Tomahawk 95 | 20oz Chateaubriand 98

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

A LITTLE MORE ON THE SIDE

Truffle & parmesan fries (V) 5.8 | Garden salad (VE) 5.5 | Minted new potatoes (V VE*) 5 |

Dauphinoise potatoes (V) 8.5 Tenderstem broccoli, lemon & chili (VE) 5.8 |

Beetroot, stilton & toasted cashews (V) 5.9

GREAT BRITISH BAR SNACKS

Homemade focaccia & oils 5.8 (VE) add olives +2, add houmous +2
Beef Croquette, horseradish mayo 9.9 | Satay chicken, curried peanut sauce 8.9
Sesame Prawn toast 9.9 | Edamame beans, chili & garlic salt 6.8 (VE)
Korean fried cauliflower (VE) | 6.5 Marinated Greek olives (VE) 5.8 | Crispy Squid, aioli 9.9
Fillet steak sliders, chimichurri 10.5 | Padron peppers, spiced salt (VE) 5.9
Hasselback potato, buffalo mayo & stilton 6.9 | Raj's Onion bhaji 7.3 | Teriyaki pork belly bites 9.9

DECEMBER CELLAR SELECTION WINES

SPARKLING & CHAMPAGNE

		125ml / Bottle
N.V	Hattingley Valley Classic Reserve NV, England (12%) <i>A complex, toasty nose of freshly peeled red apple, red cherry, grapefruit and a touch of honey</i>	13.5 / 65
2013	Dom Perigon, France <i>This exceptional champagne is the result of a secret blend of Chardonnay and Pinot Noir</i>	/ 255
N.V	Laurent-Perrier, Cuvee Rose, France <i>This wine is characterized by its ripe red fruit aromas, a high intensity and great freshness.</i>	/ 139

WHITE

		Bottle
2023	Chablis Domaine des Mils, Grand Vin de Bourgogne, France <i>A classic Chablis: this wine is a pale straw yellow in colour, with a bouquet of apple and pear aromas with a distinctive smokiness.</i>	/ 62
2022	Chassagne-Montrachet Village, Domaine Morey-Coffinet, France <i>Very pure, very classic white flower aromatics together with yellow and green citrus</i>	/ 129
2022	Meursault, Domaine Sylvain Bzikot, France <i>Critic Notes. Attractive nose of peach, apricot, and pineapple with a touch of honeysuckle</i>	/ 112
2024	Pouilly Fume, Domaine de BelAir, France <i>A remarkably fine, intense and citrusy Pouilly-Fumé from winemaker Katia Mauroy at her 13th-generation family estate.</i>	/ 58

RED

		Bottle
2018	Barolo di Barolo, Vite Colte, Italy <i>The bouquet of this red wine from Piedmont seduces with aromas of blackberry, mulberry, blueberry and blackcurrant.</i>	/ 86
2020	Malbec `Ello de Anfora` Eugenia Lake, Mendoza, Argentina <i>An intense ruby red with aromas of violets, thyme, and black cherries. The palate offers a round mouthfeel, complemented by fresh acidity – limited to 400 bottles a year</i>	/ 99
2019	Pauillac, Lacoste-Borie, France (14.5%) <i>Lacoste-Borie is lovely, bursting with aromas of plums and cassis mingled with hints of orange zest, spices and espresso roast</i>	/ 92
2021	Pomerol, Chateau Des Moines, France (12.5%) <i>A dark ruby red wine with an distinctive nose of red berries and dark-skinned fruits</i>	/ 70
2016	Rioja, Azabache, Grand Reserva, Spain (14%) <i>This excellent Gran Reserva Rioja is selected from the best vineyards from an exceptional year</i>	/ 59
2021	Saint-Emillion Grand Cru – Chateau Tour du Cauze, France (13.5%) <i>This extraordinary wine exhibits very ripe fruit, intense aromas of redcurrant, blackberry and spicy notes</i>	/ 70

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 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 remove the gratuity no problem – just ask your server.

