



To Start

Artisan Bread & Sea Salted Butter (for two to share) | 440 kcal **V £5.00**

Starters

Free Range Rabbit & Black Pudding Terrine £14.75
Crispy rabbit croquette, caper and raisin purée, truffle salad | 525 kcal

Chalk Stream Trout £14.50
Smoked Romsey Chalk Stream trout, pickled beets, bulgar wheat, caviar and sour cream | 520 kcal

Cornish Day Boat Fish & Potato Chowder £14.50
Smoked mackerel, Arënkha® caviar, fresh herbs and lemon | 640 kcal

Salad of Grilled & Roasted Vegetables **VG** £13.75
Cashew nut hummus and curry dressing | 495 kcal

Marinated Beetroot Carpaccio **V** £14.50
Whipped local goat's cheese, candied walnuts and pomegranate | 530 kcal

Chilled Jersey Oysters £5.00 each
Classic Merlot vinegar and shallot or "Hogwash" jalapeño and coriander dressing | 75 kcal

Hampshire Partridge 'Schnitzel' £16.50
Cider apple purée, toasted hazelnuts and celeriac | 520 kcal

Alex's Twice Baked Cheese Soufflé **V** £12.50
Twice baked with a glazed cheese crust | 747 kcal

Mains

Aubergine **VG** £29.50
Aubergine steak, herb polenta, tomato caponata, parsley gremolata | 675 kcal

Honey Roasted Creedy Carver Duck Breast £39.00
Caramelised orange and endive tart, sautéed spinach and lightly peppered sauce | 567 kcal

Roasted Cornish Monkfish Tail £44.00
Garlic and herb butter, braised pearl barley and cep sauce | 650 kcal

10oz Sirloin £39.50
Shallot, Parmesan and rocket salad with béarnaise or green peppercorn sauce | 443 kcal

Black Bream £29.50
Grilled fillet of bream, jalapeño and lime relish, grilled onions and pico de gaia salsa | 467 kcal

Stone Bass £32.50
Stone bass fillet, caramelised smoked bacon, Tenderstem broccoli, sweet shallots, chicory and red wine sauce | 569 kcal

Organic Ricotta Gnudi **V** £29.95
Roasted salsify, celeriac purée, herb gremolata and lemon | 620 kcal

7oz Fillet £45.50
Shallot, Parmesan and rocket salad with béarnaise or green peppercorn sauce | 410 kcal

Sides

Wild Garlic Champ Potatoes **V** £7.50
Spring onion and Welsh butter | 393 kcal

Cauliflower Cheese **V** £7.50
Vadouvan spiced crispy leaves | 372 kcal

Grilled Tenderstem Broccoli £7.50
Caper and anchovy butter | 259 kcal

House Salad £7.50
Extra virgin olive oil, Parmesan and lemon | 160 kcal

Steamed Pink Fir Potatoes **V** £7.50
Salted butter and fresh herbs | 210 kcal

Triple Cooked Chips | 278 kcal **VG** £7.50
Thick Cut Chips | 278 kcal **VG** £7.50

Coastal Menu

Two courses £29.50 Three courses £35.00

Available Tuesday to Saturday for lunch 12pm to 2.30pm and Tuesday to Friday dinner 6pm to 7pm

White Onion & Cider Soup **V**
Melted Parmesan & rosemary oil | 420kcal

Smoked Chalk Stream Trout Rillettes **V**
Pickled cucumber & warm rye bread | 490kcal

Crispy Beef & Tomato Suppli **V**
Aioli & wild rocket | 495kcal

Saffron & Thyme Rosti **VG**
Grilled halloumi & romesco sauce | 650kcal

Escalope Of Organic Salmon
Creamed leeks & red wine sauce | 667kcal

Honey Roast Chicken Breast
Braised puy lentils, smoked pancetta & grain mustard sauce | 650kcal

Lightly Spiced Brioche Pain Perdu
Clotted cream ice cream & raspberry sauce | 550kcal

Dark Chocolate Cremeux
Wild blueberry cream ice cream & cocoa nibs | 590kcal

Coastal Cheddar & Warm Eccles Cake
£3 Supplement | 620kcal

V vegetarian **VG** vegan