



Small Bites

Artisan Bread & Sea Salted Butter (*for two to share*) | 440 kcal **V** £5.00
Old Winchester & Sun-Dried Tomato Twists **V** £6.00

Tempura Prawns £3.50 Each
Sweet chilli dipping sauce. How many would you like? | 163 kcal

Fried Oyster Smoked Caviar, Tartare Sauce £6.00
Honey & Mustard Chipolatas £6.00

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

Parsley & Lovage Velouté £14.50
Smoked mackerel, Arënkha caviar, pickled celery & apple | 640 kcal

Alex's Twice Baked Cheese Soufflé **V** £12.50
Twice baked with a glazed cheese crust | 747 kcal
Soufflé Arnold Bennett with smoked haddock £17.50 | 797 kcal

Marinated Beetroot Carpaccio **V** £14.50
Whipped rosary 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

Steamed Arreton Valley Asparagus £15.50
Poached St Ewes egg, confit Loch Duart salmon & mustard leaf | 520
kcal

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

8oz Bavette £29.50
Shallot, Parmesan and rocket salad
with béarnaise or green peppercorn sauce | 510 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 spied 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

Join us every Sunday for our roasts
12pm-6pm
Two courses £35, Three courses £40

V vegetarian **VG** vegan

Our food and drinks are prepared in areas where cross contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal per day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.