



Small Bites

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

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

Cornish Day Boat Fish & Potato Chowder **£14.50**
Smoked mackerel, Arënkhä® 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 **£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

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

Alex's Twice Baked Cheese Soufflé **£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

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 **£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 **£7.50**
Spring onion and Welsh butter | 393 kcal

Cauliflower Cheese **£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 **£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**

Sunday Menu

Two courses £35.00 Three courses £40.00
Available Sunday 12pm to 6pm

White Onion & Cider Soup **V**
Melted Parmesan & rosemary oil

Cheese Soufflé **V**
Alex's twice baked cheese soufflé

Saffron & Thyme Rosti **VG**
Grilled halloumi & romesco sauce

Duo of Chicken Roast
Traditional Roast Garnish

Lightly Spiced Brioche Pain Perdu
Clotted cream ice cream & raspberry sauce

Dark Chocolate Pave
Salted caramel ice cream

Smoked Chalk Stream Trout Rillettes
Pickled cucumber & warm rye bread

Grilled South Coast Cuttlefish
Nduja Aioli & Citrus Salad

Escalope Of Organic Salmon
Creamed leeks & red wine sauce

Overnight Roast Beef
Traditional Roast Garnish

Coastal Cheddar & Warm Eccles Cake

Baked Cheesecake
Berry compote

V vegetarian **VG** vegan