

Spring into Summer
Sample Set Lunch Menu
2 Courses £17.50 3 Courses £22.95

Starters

Alex's twice baked cheese soufflé with glazed 'Old Winchester' crust
Add smoked haddock for soufflé Arnold Bennet (£2.50 supplement)

Spring Vegetable Soup "au pistou"
Spring vegetables in a light broth with orzo rice pasta, wild garlic and cashew nut

Mundeford Crab Croquettes
Featured on "A Taste of Britain" with Alex serving Janet Street-Porter who was rendered speechless...a first?

Thai-style Beef Salad
Crispy beef salad served with Asian dressing and peanuts

Sea Bream Ceviche
Marinated sea bream with potato and apple salad in horseradish cream, served on beetroot toast

Crayfish and Asparagus Tart
Puff pastry with crayfish, tomato and shellfish sauce (£2.50 supplement)

Spring into Summer Salad
Heirloom tomato with a wild garlic and goat's cheese salad

Terrine
Ham hock and pea terrine with pea shoot salad and pickles

Mains

Spring into Summer Risotto
Asparagus, beans, peas and wild garlic risotto topped with soft poached egg

Hake Florentine
Hake fillet poached in white wine with spinach, soft poached egg and hollandaise

Chalk Stream Trout
Hot smoked Chalk Stream Trout with lime dressing and toasted almonds

Sweet Chilli Chicken
Chilli and ginger marinated chicken thighs, skewered with lemon grass and served with egg fried rice

Steak and Frites
Sirloin minute steak with frites and tomato (choice of sauce £2.00)

Fish and Chips
South coast sustainable fish and chips with smashed peas

Sole and Salmon
Fillet of sole stuffed with salmon mousse, served with asparagus and a Champagne cucumber sauce (£2.50 supplement)

Sri Lankan-style Curry
Mild Sri Lankan style chicken and prawn curry with egg fried rice (£2.50 supplement)

Dessert

Spring into Summer Pudding
Served with red fruit and clotted cream

Buttermilk Panna Cotta
Served with fresh strawberries, mint and lime

Limoncello Crème Brûlée
Served with almond biscotti

Meringue Roulade
Filled with lemon verbena cream and fresh raspberries

Caramelised Poached Pear
Served in its own juices with honey ice cream

White Chocolate and Strawberry Terrine
Coated in praline served with strawberry sauce

Rhubarb and Custard Coupe
Layers of whipped cream, custard, rhubarb and vanilla ice cream

Hot Chocolate Fondant
Served with passion fruit ice cream (£2.50 supplement)