



SMALLER PLATES

- Soup of the day V VE* 8.5
Venison & Black pudding Scotch egg 10
Prawn Cocktail, classic Marie rose sauce 13
Heirloom tomato, grilled peach, burrata, homemade focaccia (VE*) 10
Seared yellow fin tuna, crispy rice cake, avocado, pickled ginger and radish salad 13
Duck parfait, red onion marmalade, chicory & brioche 11.5
Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9
Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing 12
Classic Baked Camembert, garlic & rosemary, focaccia (to share) V 18
Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

LARGER PLATES

- Cod Kiev, miso garlic butter, new potatoes, pak choy & lemon beurre blanc 24
Linguine of Dorset clams, garlic & parsley, heirloom tomatoes & pangrattato 26
Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5
Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8
Thai beef & crisp vegetable salad, toasted cashews, aromatic chili & lime dressing 19
Sweet potato pakora burger, harissa mayo, mango chutney, fries (VE) 19.5
Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon +2*
8oz Ribeye steak, Hasselback potato, heirloom tomato side salad, whipped peppercorn & tarragon butter 37
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

SUNDAY ROASTS

- All served with roast potatoes, seasonal veg, Yorkshire pudding & proper gravy
Roast Sirloin of beef 24 | Belly of Pork 22.5 | Roast Chicken Breast with sausage meat stuffing 23
Spinach Wellington (VE) 18.5
Pigs in blankets 5.5 | Cauliflower cheese 5.5 | Dauphinoise potato 7.5

ON THE SIDE

- Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*) |
Heirloom tomato salad (VE) | Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) |
Asian style greens 6 (V VE*) | Dauphinoise potato 7.5 (V)

SPARKLING WINES

		125ml / Bottle
N.V	Crémant de Limoux Blanc, Limoux, France (10.5%)	9.7 / 47
N.V	Hattingley Valley, Classic Reserve, England (12%)	13.3 / 65
N.V	Hattingley Valley Rose, England (12%)	72
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.35 / 38

CHAMPAGNE

2015	Dom Perignon 2015, Moet and Chandon, Champagne, France (12.5%)	275
N.V	Moet Imperial NV, Moet and Chandon, Champagne, France (12.5%)	16.8 / 82
N.V	Moet Rose Imperial NV, Moet and Chandon, Champagne, France (12.5%)	99
N.V	Ruinart Blanc de Blanc, Champagne, France (10.5%)	150
N.V	Veuve Clicquot Yellow Label Brut NV, Champagne, France (12.5%)	95

WHITE

		175ml / 250ml / Bottle
2024	Albarino Alba Martin, Codax, Spain (12%)	11.5 / 16.1 / 46
2023	Chablis, Oliver Tricon, Burgundy, France (12.5%)	65
2024	Chardonnay, Les Mougeottes, France (13%)	9 / 12.6 / 36
2025	Chenin Blanc Free-Run Steen, MAN Family Wines, Western Cape, South Africa (13%)	9.5 / 13.3 / 38
2024	Gavi di Gavi (Cortese), La Minaia, Nicola Bergaglio, Piedmonte, Italy (13%)	47
2024	Macabeo, La Copa de, Bodegas Covinas, Utiel Requena, Spain (11.5%)	5.9 / 8.2 / 23.5
2024	Grenache Blanc, Orange, Le Son de la Terre, Vin de France, France (12%)	37
2024	Picpoul de Pinet, Domaine de la Roquemoliere, Languedoc, France (12%)	9.8 / 13.7 / 39
2025	Pinot Grigio, Veritiere DOC, Veneto, Italy (11%)	7.8 / 10.9 / 31
2022	Pouilly-Fuisse Les Preludes, Terres Secretes, Burgundy, France (13%)	67
2024	Sauvignon Blanc, Lanya, Central Valley, Chile (12.5%)	33
2025	Sauvignon Blanc, Summerhouse, Marlborough, New Zealand (13.5%)	11.3 / 15.8 / 45
2024	Vinho Verde Fonte, Aveleda, Portugal (9.5%)	8.5 / 11.9 / 34
2024	Viognier, Tamboerskloof, Kleinood, Stellenbosch, South Africa (13%)	46

RED

		175ml / 250ml / Bottle
2023	Bobal, La Copa de, Bodegas Covinas, Utiel Requena, Spain (12.5%)	5.9 / 8.2 / 23.5
2024	Cabernet Sauvignon, Ou Kalant, MAN Family Wines, Western Cape, South Africa (13%)	10.8 / 15 / 43
2024	Grenache Syrah, Tinto Sobre Lias, Care, Cariena, Spain (14%)	38
2023	Merlot, Lanya, Central Valley, Chile (13.5%)	8 / 11 / 32
2023	Merlot/Cabernet Sauvignon, Chateau Sainte Marie Rouge, Bordeaux Superieur, France (13%)	42
2024	Malbec Organic, Domaine Bousquet, Mendoza, Argentina (13%)	9.5 / 13.3 / 38
2019	Montepulciano/Aglianico, Biferno Rosso DOC, Palladino, Molise, Italy (13%)	9.8 / 13.7 / 39
2024	Pinot Noir, Les Mougeottes, IGP Pays d'Oc, France (13%)	9.3 / 13 / 37
2023	Pinot Noir, Sutherland, Elgin, South Africa (13.5%)	63
2021	Primitivo di Manduria, Papale Oro, Varvaglione, Puglia, Italy (14.5%)	69
2019	Pomerol Organic, Chateau la Ganne, Bordeaux, France (14.5%)	79
	Tempranillo, Leza Garcia Rioja Crianza, Arderius, Rioja, Spain (14.5%)	10.8 / 15 / 43
2022	Corbieres Syrah/Grenache, Chateau Treviac Organic, Languedoc, France (14.5%)	11.3 / 15.8 / 45

ROSE

2023	Cinsault Rose, La Lande, Vin de France, France (12%)	33
2024	Grenache Rose, Domaine de l'Armor, Cotes de Provence, France (12.5%)	10.8 / 15 / 43
2024	Grenache Rose, Petit Rose, Ken Forrester, Stellenboch, South Africa (12.5%)	10 / 14 / 38
2024	Grenache Rose, Whispering Angel, Chateau d'Esclans, Provence, France (13%)	52
2024	Pinot Grigio Blush, Il Sospino, Veneto, Italy (11.5%)	8 / 11.2 / 32

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.

