

M E N U

D E C E M B E R

SOMETHING TO START

| | | | |
|---------------------|------|--|------|
| Dark Cherry Bellini | £7.5 | Perfect G&T | £7 |
| Pornstar Martini | £8 | <i>Our gin of the month with Double Dutch tonic</i> | |
| Aperol Spritz | £8.5 | Hampshire Sparkling <i>Hattingley Valley, classic reserve - 125ml</i> | £9.5 |

BAR SNACKS

| | |
|--|----|
| Crispy squid with aioli (Gf) | £6 |
| Pork & apple sausage roll | £5 |
| Houmous, olives & garlic flatbread (Ve) | £6 |
| Old Winchester rarebit with Worcestershire sauce, carrot & apricot chutney | £5 |

STARTERS & SHARING BOARD

| | |
|--|------|
| Seasonal soup & crusty bread (V) | £6.5 |
| Roasted pumpkin, marinated feta, chicory, pomegranate & crunchy dukkah (V) | £7.5 |
| Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with crusty bread | £8.5 |
| Pan fried wild mushroom & truffle oil on toast with leeks, cream, tarragon & garlic (V) | £8.5 |
| Gin cured salmon, pickled radish & cucumber with mustard & dill crème fraiche (Gf) | £9 |
| Chicken liver parfait & plum chutney with toasted brioche & cornichons | £8 |
| Rosemary & garlic baked camembert, seasonal chutney & crusty bread (V) | £15 |
| Mezze board with garlic flatbread, baba ganoush, houmous, beetroot falafel, couscous salad, radish & olives (Ve) | £15 |

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

MAINS

| | |
|--|-------|
| Beer battered haddock, chips, minted pea puree & tartare sauce (Gf) | £16 |
| Prime grilled short rib burger with smoked bacon, cheddar cheese, house relish & skin on fries | £15.5 |
| Grilled aubergine, field mushroom & Chimmichurri burger, tomato relish with skin on fries (Ve) Add halloumi + £2 (V) | £12 |
| Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with fries | £15 |
| Roast corn fed chicken breast, colcannon, wild mushrooms & red wine jus | £17 |
| Classic fish pie with salmon, cod, smoked haddock, king prawns & mussels, topped with buttery mash, served with seasonal greens | £16.5 |
| Spinach, cauliflower & chestnut Wellington with roast potatoes root veg, sprouts & Vegan gravy (Ve) | £14 |
| Slow cooked lamb Henry, white bean cassoulet, root veg with cavolo nero & rosemary jus (Gf) | £22 |

GRILLS

All served with chips or mash, herb grilled mushroom, roasted shallot (Gf)

12 oz Pork Chop £17.5

10 oz prime Ribeye £24.5

8 oz Fillet £30

add your choice of sauce; Béarnaise, Bordelaise, peppercorn or garlic & parsley butter £2

SIDES

| | | | |
|-------------------------------|----|----------------------------------|----|
| Colcannon mash (Gf) | £4 | Garlic field mushrooms (Gf)(V) | £4 |
| Truffle & parmesan fries (Gf) | £4 | Chunky chips (V)(Ve)(Gf) | £4 |
| Buttered leeks & greens (Gf) | £4 | Roasted beets & pumpkin (Ve)(Gf) | £4 |

DESSERTS

| | |
|--|-----------------------------|
| Sticky toffee pudding, salted toffee sauce & vanilla ice cream (Gf) | £7 |
| Vanilla cheesecake & poached winter fruits | £6.5 |
| Belgium double chocolate brownie, vanilla ice cream & chocolate sauce (Gf) | £7.5 |
| Pear & blackberry frangipane tart with crème fraiche | £7.5 |
| Steamed ginger pudding & custard | £7 |
| Selection of Marshfield farm ice creams (Gf) or sorbet of the day (Ve) | 2 scoops £4.5 / 3 scoops £6 |
| Rich chocolate rum truffles (Gf) | £4 |
| British cheese selection with seasonal chutney, crackers & grapes | £9.5 |