



SELECTION OF BAR PLATES

Homemade focaccia & Oils 6 (VE) add Olives 2 | Marinated Greek Olives 6 | Croquette of the day 10.5 | Crispy Squid, aioli 9.9
Padron peppers, spiced salt (VE) 6 | Korean fried cauliflower (VE) 7 | Chicken Satay skewers, satay sauce 9.5

SMALLER PLATES

Soup of the day V VE* 8.5

Herb Gnocci, spring vegetables & herb butter (V) 10 *Main 17.5*

Smoked Haddock Kedgeriee Scotch egg, curried mayonnaise 11.5

Chicken & rabbit terrine, fig & red wine chutney 11

Prawn Cocktail, classic Marie rose sauce 13

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Devilled lamb's kidneys on homemade focaccia 10

Steamed Cornish mussels, Provencal 13.5 *Main with Fries 19*

Baked Camembert, roasted with garlic & white wine, 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

Duck-herds Pie, seasonal greens, & duck jus 22.5

Spring Coq au vin, pancetta, mushrooms, pomme puree, fine beans 23

Classic fish pie (with salmon, cod, smoked haddock), buttery mash, seasonal greens 23

Puy Lentil Bolognaise, 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

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*

Ginger, soy & sesame crusted Pork fillet, king oyster mushroom & Asian style greens 23

8oz Ribeye steak, Hasselback potato, Padron peppers, whipped peppercorn & tarragon butter 37

Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*)

Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) | Asian style greens 6 (V VE*) | Dauphinoise potato 7.5 (V)

Ask to see our set lunch menu, available Monday to Friday 12-5pm

2-Courses 19.9 | 3-Courses 23.9

SPARKLING & CHAMPAGNE

N.V	Hattingley Valley Classic Reserve NV, England (12%)	125ml / Bottle 12.9 / 64
N.V	Hattingley Valley Rose, England (12%)	69.5
N.V	Moet Imperial, Moet & Chandon, France (12%)	79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

WHITE

		175ml / 250ml / Bottle
2023	Albarino Alba Martin, Codax, Spain (12%)	46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2023	Chardonnay, Thelema, South Africa (13%)	55
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Muscadet 'La Pacherie' – Domaine Jeremie Huchet, France (11.5%)	42.5
2024	Petit Chenin Blanc, Ken Forrester Wines, South Africa (12.5%)	38
2024	Picpoul De Pinet, Roquemoliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2024	Pouilly Fume – Domaine de BelAir, France (12%)	58
2024	Sancerre – Domaine Andre Neveu, France (12.5%)	59.9
2023	Sauvignon Blanc – "Havoc & Harmony", Marlborough New Zealand (11%)	11.8 / 15.6 / 44.5

RED

		175ml / 250ml / Bottle
2023	Beaujolais Villages 1940 – Domaine Jean Michel Dupre, France (12%)	9.5 / 13.5 / 43
2021	Bourgogne Cote d'Or Pinot, Nuiton-Beaunoy DOC, France (13%)	62
2023	Cabernet Sauvignon Ou Kalant, MAN, South Africa (13%)	36
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2022	Chianti Classico 'La Lellera' – Castello Vicchiomaggio, Italy (13%)	48
2022	Cotes du Rhone 'Mistral' – Famille Suter, France (14%)	11.8 / 15.6 / 44.5
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d'Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2019	Pauillac, Lacoste-Borie, France (14.5%)	92
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2021	Pomerol, Chateau Des Moines, France (12.5%)	70
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2016	Rioja, Azabache, Grand Reserva, Spain (14%)	59
2021	Saint-Emillion Grand Cru – Chateau Tour du Cauze, France (13.5%)	70
2022	Shiraz, Geoff Merrill, Pimpala Road, Australia (14.5%)	45.5
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

		175ml / 250ml / Bottle
2024	Petit Rose, Ken Forrester, South Africa (12.5%)	38
2024	Piquepoul Noir Rose – Vignobles Foncalieu, France (12%)	11.25 / 14.9 / 41.5
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
2024	L'Amour Rose, Cotes de Provence, France (12.5%)	11.5 / 16.5 / 45

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.

