ALL DAY DINING

SMALLER PLATES

Seasonal soup of the day V VE* 8.3

Whipped Smoked chalk stream trout mousse, pickled cucumber, radish, focaccia 9.9

Hampshire wood pigeon, black pudding potato cake, spinach, red wine jus 9.5

This dish may contain fragments of lead shot due to the use of wild game

Grilled asparagus, white bean hummus, spring onion & hazelnut pesto **V** 8.9

Crispy Asian pork salad, watermelon, sesame, cashews, coriander, teriyaki sauce 9.5

Truffle honey & chilli baked Camembert, chutney, focaccia (to share) 17.2

LARGER PLATES

Cornish Orchards cider battered haddock & chips, pea puree, tartare sauce 19.5

Rump of English Spring lamb, Anna potatoes, roast carrots, pea & broad bean hummus, salsa verde 24.9

Spring vegetable barley risotto, asparagus, radish, peas, crispy kale, shaved Italian hard cheese VE 14.9

Running Horse rib & Chuck burger, field mushroom, bacon, cheese, house burger sauce, frickle, skin on fries 22.9

Classic rib & chuck burger, cheese, house burger sauce, skin on fries 18.9

Mushroom, chickpea & beetroot burger, skin on fries **VE** 15.9

Classic fish pie (salmon, cod, smoked haddock), buttery mash, seasonal greens 22

Grilled breast of chicken, chorizo, orzo, courgette, peas, kale 19.5

80z Ribeye steak, Hassleback potato, tenderstem broccoli, whipped peppercorn & tarragon butter 35.7 Add a sauce; peppercorn, bearnaise, red wine borderlaise, chimichurri +2.95

A LITTLE MORE ON THE SIDE

Spring vegetables 4.9 **V VE*** | Garlic field mushrooms 4.9 **V VE***

Truffle & parmesan fries 5.5 **V** | Chunky chips 4.9 **VE** | Skin on fries 4.9 **VE**Grain mustard mash 4.9 **V** | Dressed house salad 4.9 **V VE*** | Buttered asparagus 6.5 **V VE**

OUR PROVENANCE

"Our beef & lamb are sourced from Owton's Butchers at Chalcroft farm, a family-run business with over 750 years of farming heritage. Billy Owton selects our 28-day dry aged beef from traditional breeds like Angus, Hereford, and Sussex, all raised locally on Hampshire farms."

TODAY'S SPECIALS

GREAT BRITISH BAR SNACKS

Croquette of the day 9.9 | Satay chicken, curried peanut sauce 8.5

Korean fried cauliflower **VE** 5.8 | Crispy squid, aioli 8.9

Fillet steak sliders, chimichurri 10.5 | Marinated Greek olives **VE** 5.8



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 10% 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.