



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	£8.50	Hampshire Sparkling <i>Hattingley Valley, classic reserve - 125ml</i>	£9.5

BAR SNACKS

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

STARTERS & SHARING BOARD

Seasonal soup & crusty bread (V)	£6.5
Torched goat's cheese, roasted pumpkin & beets, pomegranate jewels & crunchy dukkah (V)	£8
Steamed Cornish mussels, lemongrass, coconut, ginger, lime, chilli & coriander with crusty bread	£8.5
Pan fried wild mushrooms on toast, leeks, tarragon & garlic, with truffle oil (V)	£8.5
Gin cured Chalk Stream trout, pickled radish & cucumber with mustard & dill crème fraiche (Gf)	£9
Confit chicken & ham hock terrine, piccalilli & toasted sourdough	£8.5
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)	£12
Add halloumi + £3 (V)	
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
Red lentil moussaka with seasonal greens (Ve) (Gf)	£14
Slow cooked lamb Henry with white bean cassoulet, root veg, 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 £26.5

8 oz Fillet £32

with your choice of sauce; Béarnaise, Bordelaise, peppercorn or garlic & parsley butter

SIDES

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

DESSERTS

Sticky toffee pudding, salted toffee sauce & vanilla ice cream (Gf)	£7
St Clements posset with roasted plums & shortbread	£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