

STARTERS

Wild Carrot salad (v) 10

seasonal leaves, goat's cheese curd, walnuts, carrot shavings, pear, radish, pumpkin seeds, roasted squash, sesame seeds, carrot dressing

Cauliflower & Montgomery cheddar soup 9

crispy ox tongue, Laverstoke black pudding, croutons, truffle oil

Burrata & watercress (v) 14

candy beetroot, watercress emulsion, pine nuts

Hampshire Chalk Stream smoked trout 15

fennel, capers, sour dough & dill cream, fresh horseradish

Organic baked eggs (v) 10

gratinated Hollandaise sauce, truffle creamed spinach

Celeriac remoulade 11

Blackcomb ham, soft boiled eggs

South Coast seafood platter (to share) 65

rock oysters, langoustines, crevettes & a fresh selection from our local markets

add a whole native Channel lobster £ market price

Seasonal rock oysters 15/30

red wine vinaigrette

VEGETARIAN

Butternut gnocchi 12/18

artichokes, kale, White Lake Katherine hard goat's cheese

Vegetable Korma 15

basmati rice, poppadum, pineapple, Raïta sauce

Heritage beetroot & carnaroli risotto 12/17

watercress, toasted almonds, fennel, orange gel

Homemade wild mushroom pappardelle 19

Madeira, porcini cream, charred leeks, sage



FISH AND SEAFOOD

Seared king scallops 32

sea beets, celeriac mousseline, cockle vinaigrette

Dover sole meunière 39

on the bone, caper & lemon brown butter

Black treacle Loch Duart salmon 23

homemade gnocchi, crispy kale, dill butter

Fillet of sea bream 24

white crab, brown shrimp, herb risotto

MEAT AND POULTRY

Eveleigh Farm partridge & foie gras pie 27

black truffle sauce

Orchard Farm pork belly 24

braised Puy lentils & apple sauce

Salt dry aged rib eye 220g 38

Béarnaise espuma, roasted vine tomato

Wellington of Salisbury venison haunch 39

beetroots, spiced venison sauce

Whole roast poussin 20

ragout of pearl barley, glazed balsamic onion

Roast Christmas turkey 28

sage & onion stuffing, Yorkshire pudding, roast potatoes & Christmas vegetables

SIDE DISHES 5

Braised red cabbage & apple

Creamed spinach

Truffle mac & cheese

Green beans, shallot confit, pine nuts

Tenderstem broccoli, almond butter, Parmesan

Watercress salad, pears, crispy walnuts

Buttered new potatoes, dill

French fries

CHEESE BUFFET

British cheese 14

selection of artisan cheeses, grapes, roasted nuts, wine confit, biscuits

@wildcarrothampshire