

STARTERS

Wild Carrot salad (v) 12

Parmesan, homemade miso salt, yuzu & truffle

Burrata & watercress (v) 14

candy beetroot, pine nuts, watercress emulsion

Loch Duart salmon 15

seared, celery apple, bergamot gel

Baked squash soup (v) 9

roasted tomato, burnt orange

Slow cooked egg (v) 10

wilted spinach, grains, Winchester foam

Slow cooked beef striploin 16

Katherine goat's cheese, hazelnut, truffle oil on sourdough

South Coast seafood platter (to share) 65

*rock oysters, langoustines, tiger prawns &
a fresh selection from the local market*

Seasonal rock oysters 15/30

red wine vinaigrette

Broccoli orecchiette 17

tiger prawn, tomato breadcrumb

Baked Secrets Farm aubergine (v) 14

Puy lentils, tomato, smoked yoghurt, leeks

Acquerello risotto (v) 14/19

saffron & orange

Spaghetti "Cheddar & Pepe" (v) 11/16

foam of Montgomery cheddar & Parmesan, black pepper water



FISH

Seared king scallops 19/24

cauliflower purée, porcini powder

Dover sole meunière 39

on the bone, potato gratin, caper & lemon brown butter sauce

Wild seabass 29

Jerusalem artichokes, veal jus, citrus emulsion

Slow cooked cod fillet 22

pea & mint purée. Heritage beetroot, Avruga caviar

MEAT

Braised veal cheek 29

mashed potato, glazed orange carrots, crispy leeks

Dingley Dell pork belly 24

celeriac purée, apple, raisins, pinenuts

Surrey Farm dry aged rib-eye 10oz 39

triple cooked potatoes, béarnaise espuma

Wellington of Salisbury venison haunch 32

mashed purple potatoes, apple cider onion

Roast poussin 26

wild mushrooms, cornmeal cake, tarragon

Bone marrow risotto 18/22

smoked marrow, 1086 beer, chives

SIDES 5.5

Tenderstem broccoli, watercress salad, French fries

*Please inform us of any allergies or dietary requirements. All prices in British Pound Sterling and include VAT.
A discretionary 12.5% service charge will be added to your bill.*