

AUTUMN SET MENU

TWO COURSES 28 - THREE COURSES 32

TO START

CHICKEN LIVER PARFAIT GF ON REQUEST

Toasted brioche, fig chutney, roasted figs

SOUP OF THE DAY VE GF ON REQUEST

Bread & butter

CLASSIC PRAWN COCKTAIL GF ON REQUEST

Atlantic prawns, crevette, Marie rose sauce

SALT & PEPPER SQUID

Chilli & lime dressing, mixed salad, aioli dip

MAINS

PIE OF THE DAY

Please ask your server for todays pie, with either pastry or mash served with seasonal vegetables

ORZO VE, V on request

Orzo, New Forest wild mushrooms, pecorino cheese, toasted pecans

FILLET OF TROUT GF

Chalk stream trout, roasted butternut squash & baby onions, sauteed potatoes, seafood bisque

CONFIT CHICKEN LEG GF

Mash potato, creamed savoy cabbage, bacon jus

DESSERTS

COFFEE PANNA COTTA

Served with chocolate biscotti

PAVLOVA

Served with poached pears & Chantilly cream

STICKY TOFFEE PUDDING

Served with butterscotch sauce & clotted cream

SIDES 5 EACH

Rocket, shallot & parmesan salad

Hand cut chips

Tomato & shallot salad

French fries

Seasonal vegetables

New potatoes

Please notify us of **special dietary** requirements and we will provide menu choices using fresh ingredients as required. Food allergies & Intolerance – should you have concerns about a **food allergy** or intolerance please speak to our staff before you order your food or drink.

A **discretionary** service charge of 12.5% will be added to the total bill.