



Starters

Carrot Risotto

Carraway, braised carrot, old Winchester

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Ham Hock Terrine

Sourdough

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Atlantic Prawn Cocktail

Gem Lettuce, cucumber, brown bloomer

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Goats Cheese Pannacotta

Tomato, roquette, basil oil

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Salt Baked Celeriac

Basil pesto, hazelnut mayonnaise

£13

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Goats Cheese Mousse

Charred tenderstem, orange and ginger bread

£13

Please let us know if you have an allergy or intolerance to any food.

Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 12% service charge added to your bill. This is discretionary and can be removed at your request.



Mains

Roasted Rack of Pork

Seasonal vegetable, apple sauce

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Roast Sirloin of Beef

Yorkshire pudding, traditional roast garnish, red wine sauce

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Pan fried Chalk Stream Trout

Confit new potato, leak, white wine sauce

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Mushroom Pithivier

Wild mushrooms, black garlic, kale

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Two Courses £40 per person

Three Courses £45 per person

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