



Starters

Smoked Creedy Carver Duck Brest

Celeriac remoulade, brioche

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Prawn Cocktail

Montagu garden salad

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Courgette, Garden Salad

Burrata, lemon

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Salt Baked Celeriac

Basil pesto, hazelnut mayonnaise

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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Loch Duart Salmon

Rosti potato, brown shrimp, cavolo nero

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Mushroom Pithivier

Wild mushrooms, black garlic, kale

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Desserts

Pavlova

Lemon curd, basil sorbet, passion fruit

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White Chocolate Parfait

New Forest strawberry sorbet

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Rhubarb and Lemon Trifle

Rhubarb sorbet

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Vanilla Crème Brûlée

Shortbread

Two Courses £40 per person

Three Courses £45 per person

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