



Starters

Courgette, garden salad

Burrata, lemon

£15

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Hand Dived Scallops

Celeriac, golden raisins

£18

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Dorset Crab

Isle of Wight heritage tomato, chilli, avocado

£16

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Guinea Fowl, Shiitake Mushroom Terrine

Celeriac remoulade, brioche

£16

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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

Hampshire Lamb Rump

Lamb shoulder, confit potato, goat's curd

£28

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Hampshire Sirloin

Confit shallot, Anna potato, chard, red wine sauce

£36

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Roast Market Fish

Potato rosti, confit leek, lemon and basil hollandaise

£28

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Tempura lemon sole with Garden Lemon leaf

Brown shrimp butter, artichokes

£32

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Butternut Squash Raviolo

Old Winchester, peas, baby gem

£22

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Rosemary Gnocchi

Wild mushroom and soy broth

£22

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