



Starters

Smoked Creedy Carver Duck Breast

Celeriac remoulade, brioche

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Prawn Cocktail

Gem lettuce, pickled cucumber, brown bloomer

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Ham Hock Terrine

Mustard mayonnaise, toasted sourdough

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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

Roast loin 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

Confit new potato, brown shrimp and caper butter

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Pea and mint risotto

Old Winchester, rocket salad

Two Courses £40 per person

Three Courses £45 per person



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