



## Starters

### Burrata

grilled courgette, lemon

£15

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### Loch Duart Salmon Cured

Pickled cucumber, horseradish cream

£14

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### Hand dived Scallops from the Dorset coast

Heritage tomato, avocado, pickled chilli

£18

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### Smoked venison haunch

kholrabi remoulade, brioche, crab apple jelly

£16

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### Salt Baked beetroot

Fennel, orange, rocket salad

£13

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### Dorset Mackerel, Fennel Bruschetta

Fennel pesto, pink grapefruit

£14

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

Confit potato, red kale, goats curd

£34

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### Hampshire Sirloin

Beef cheek, confit shallot, mushroom ketchup, red wine sauce

£36

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### Roast Monkfish

Potato rosti, pak choi, tomato and basil salsa

£32

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### Grilled Sea Bass

Roasted cauliflower, tender stem broccoli, brown butter, capers

£32

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### Butternut Squash Risotto

Old Winchester and rocket salad

£22

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### Caramelised shallot tart

Wild mushrooms, thyme and rosemary potatoes

£22

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## Desserts

### To the land of milk and honey

Pannacotta, Lakeside honey cake, honey ice cream

£12

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### Warm milk chocolate cookie

Salted caramel ice cream

£12

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### Dark chocolate Marquise

Gingerbread ice cream, orange

£14

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### Apple and sultana cake

Spiced apple puree, crème fraiche sorbet

£12

## British Cheese

### Isle of Wight Blue

The Isle of Wight Cheese Company  
soft, creamy and intense

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### Renegade Monk

Feltham's Farm, Somerset  
soft organic cow's cheese, gluten-free beer washed

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### Driftwood

Whitelake, Somerset  
creamy and soft, unpasteurised goat's milk, vegetarian

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### Hardys

Book and Bucket cheese, Dorset  
Manchego style, pasteurised Ewes milk, vegetarian

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### Old Winchester

Lyburn Farm, Hampshire  
hard cheese with nutty flavour, reminiscent of parmesan, vegetarian

served with crackers, quince and grapes

£20

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