



LUNCH

It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words, like "What about lunch?"

A. A. Milne

Nibbles

Cauliflower Popcorn £8
Teriyaki, Soy, Sesame

Bob's Allotment Pot £9
Vegetable Crudités, Sundried Tomato & Basil Hummus

Iberian Chorizo Fritters £9
Black Garlic Aioli

Blackwater Oysters £5 each
Shallot Vinegar & Lemon

Old Cuban £13
Spiced Rum, Lime, Mint, Angostura, Crémant

Cranberry Meadow £8.5
Everleaf Forest, Cranberry, Sparkling Water, Mint, Lemon (0%)



White Onion & New Season Garlic Soup £8
Westcombe Cheddar, Croutons

Spinach & Ricotta Tortellini £14
Aged Parmesan, Burnt Sage Butter

Crispy Duck & Orange Salad £13
Watermelon, Sesame

Pear & Cropwell Blue Waldorf £11
Roasted Walnuts, Chicory

Pan Roasted Brixham Scallops £18
Cauliflower Puree, Apple, Pancetta

Beer Braised Cornish Mussels £11
Garlic Butter, Sourdough (Add Fries For £4)

1772 Menu

To honour the date of our building

Autumn Harvest

Kitchen Garden Soup,
Westcombe Cheddar Rarebit,
Gem Lettuce, House Dressing

Coq Au Riesling

Hampshire Chicken Leg,
Walled Garden Herb New Potatoes

or

Courgette Linguine

Lemon, Parmesan, Mint

Mary Shelley's Apple Trifle

Dulce De Leche, Cinnamon Spiced Granola

£17.72 for Three Courses

Chicken Milanese (Add Fries £4) £21
Rainbow Chard, Fried Egg, Parmesan

Pan Fried Atlantic Cod £32
Asian Citrus, Fennel, Smoked Almond

Hampshire Venison £31
Blackberries, Kale, Smoked Beetroot Puree

Malaysian Curried Monkfish £26
White Rice, Coriander, Coconut

Wagyu Burger £24
Streaky Bacon, Brie, Red Onion Jam, Baby Gem Lettuce, Black Truffle Mayo & Fries

Autumn Mushroom Risotto £22
Truffle Oil, Shaved Parmesan

On The Side...

Maple Glazed Chantenay Carrots | Hispi Cabbage, Garlic & Bacon | Koffman Skin On Fries
Stem Broccoli & Toasted Hazelnuts | Baby Gem Heart, Sweet Mustard & Parmesan
Garlic & Parsley Buttered New Potatoes
£5

Apple Tarte Tatin £18
2 - 4 People To Share

Tahitian Vanilla Ice Cream, Calvados Sauce

Flamed Baked Alaska £9
Italian Lemon Curd, Raspberry Sorbet

Crème Brulee Cheesecake £9
Spiced Blackberries & Elcot Apple

Puddings

Ice Creams & Sorbets
£2.50 per scoop

Bombolini £3 each
Nutella Filled Doughnuts

Rouxle's Chocolate Nemesis £9
Hedgeberry Compote, Toasted Hazelnuts

Artisan British Cheeses £14
Grapes, Sourdough, Crackers, Chutney

Affogato £6
Vanilla Ice Cream, Espresso

