

"After a good dinner one can forgive anybody, even one's own relations." Oscar Wilde

WHILE YOU DECIDE...

 Cauliflower Popcorn, Teriyaki, Soy, Sesame | £8 (G), (S), (Sul), (Se)

 Smoked Cods Roe & Garlic Dip, Sourdough Soldiers, Winter Crudites | £10 (G), (Sul), (F), (M), (Se)

 Crispy Somerset Brie, Cranberry | £9 (G), (M), (E), (Sul)

 Blackwater Oysters, Shallot Vinegar & Lemon | £5 each (Sul), (Mc)

STARTERS

Cauliflower & Winter Truffle Soup, Toasted Focaccia | £9 (G), (M), (Sul) Spinach & Ricotta Tortellini, Aged Parmesan, Sage Butter | £14 (G), (M), (E), (Sul) Tiger Prawn Cocktail, Lobster Marie Rose, Baby Gem Hearts | £14 (M), (Sul), (Cr), (F), (E) Crispy Duck & Orange Salad, Watermelon, Sesame | £13 (S), (Sul), (Md), (Se), (G) Roasted Butternut Squash & Rice Noodles, Pumpkin Seeds, Chilli & Lime Dressing | £9 (Sul) Pan Roasted Brixham Scallops, Cauliflower Puree, Apple, Pancetta | £18 (M), (Sul), (Mc) Maple Cured Salmon, Whipped Goats Curd, Beetroot, Pumpernickel | £16 (F), (M), (Sul), (G)

MAINS

Pan Fried Sea Bream, Winter Bean Cassoulet, Parnsnip Crisps | £26 (G), (M), (F)
 Jerusalem Artichoke Gnocchi, Winter Greens, Artichoke Pangrattato | £21 (G), (M), (Sul), (E)
 Chicken Milanese, Cavolo Nero, Tarragon & Mustard Mayo, Parmesan (Add Fries For £4) | £21 (G), (M), (E), (Sul)
 Malaysian Curried Monkfish, Coconut Rice, Coriander, Cucumber Raita | £28 (Md), (F)
 Hampshire Venison, Roasted Beetroot, Blackberries, Smoked Beetroot Puree | £31 (C), (M), (Sul)
 Wagyu Burger, Streaky Bacon, Brie, Red Onion Jam, Baby Gem Lettuce, Black Truffle Mayo & Fries | £24 (G), (M), (E), (Sul)
 Wild Mushroom Risotto, Truffle Oil, Shaved Parmesan | £22 (M), (Sul)

FROM THE GRILL

 $Bavette \,Steak \,Frites | \, \pm 25$ 30 Day Aged Beef, Watercress, Chimichurri, Koffman Skin On Fries $_{\text{(G)}}$

Hampshire Ribeye | £35 48 Day Aged Beef, Smoked Portobello Mushroom, Triple Cooked Chips, Peppercorn Sauce (G), (C), (M), (Md)

Hampshire Fillet of Beef Wellington £95

Confit Garlic, Mashed Potatoes, Cavolo Nero & Chantenay Carrots, Red Wine Jus | To Share (2-3 Persons) (G), (C), (M), (E)

SIDES | £5

Maple Glazed Carraway Chantenay Carrots (M) Brussels Sprouts, Chestnuts & Bacon (M) Cavolo Nero & Toasted Hazelnuts (M), (N) Koffman Skin On Fries (G) Honey Roasted Pigs in Blankets (M), (Sul), (Md) Mashed Potatoes & Crispy Garlic (M)

> All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

Allergen Key: Gluten (G), Soya (S), Lupin (L), Celery (C), Milk (M), Egg (E), Sulphites (Sul), Mustard (Md) Sesame (Se) , Peanuts (P), Nuts (N), Crustaceans (Cr), Fish (F), Molluscs (Mc)