



SUNDAY LUNCH

Nibbles

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

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

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

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

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

A Proper Bloody Mary £13
Sapling Vodka, Spice Mix, Tomato Juice, Celery Salt

Pumpkin Picante £13
Dead Man's Fingers Rum, Pumpkin, Lime, Vanilla, Chilli



Starters

Cauliflower & Winter Truffle Soup £9
Toasted Focaccia
(G), (M), (Sul)

Spinach & Ricotta Tortellini £14
Aged Parmesan, Burnt Sage Butter
(G), (M), (E), (Sul)

Crispy Duck & Orange Salad £13
Watermelon, Sesame
(S), (Sul), (Md), (Se), (G)

Tiger Prawn Cocktail £14
Lobster Marie Rose, Baby Gem Hearts
(M), (Sul), (Cr), (F), (E)

Roasted Butternut Squash & Rice Noodles £9
Pumpkin Seeds, Chilli, Lime
(M), (Sul), (Md), (N)

Roasted at The Retreat...

Rare Breed Roast Pork Belly £24
Hampshire Cross, South Downs

Slow Roasted Hampshire Beef £26
Chalcroft Farm, Winchester

Winter Vegetable Wellington £22
Autumn Vegetable Presse, Mushroom Duxelle, Puff Pastry

Served with Yorkshire Pudding, Thyme & Garlic Roasties, Root Vegetables, Red Cabbage, Gravy

(G), (M), (Mu), (E), (N)



Mains

Chicken Milanese (Add Fries £4) £21
Cavolo Nero, Tarragon & Mustard Mayo, Parmesan
(G), (M), (E), (Sul)

Pan Fried Sea Bream £26
Winter Bean Cassoulet, Parsnip Crisps
(G), (M), (F)

Wagyu Burger £24
Streaky Bacon, Brie, Red Onion Jam, Baby Gem Lettuce, Black Truffle Mayo & Fries
(G), (M), (E), (Sul)

Wild Mushroom Risotto £22
Truffle Oil, Shaved Parmesan
(M), (Sul)

On The Side...

Maple Glazed Caraway 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)

£5

Puddings

Apple Tarte Tatin £18
2 – 4 People To Share
Tahitian Vanilla Ice Cream, Calvados Sauce
(G), (M), (E)

Flamed Baked Alaska £9
Italian Lemon Curd, Raspberry Sorbet
(G), (M), (E)

Crème Brulee Cheesecake £9
Spiced Blackberries & Elcot Apple
(G), (C), (M), (Sul)

Ice Creams & Sorbets
£2.50 per scoop
(G), (M), (E), (P), (N)

Bombolini £3 each
Nutella filled doughnuts
(G), (M), (E), (N)

Rouxle's Chocolate Nemesis £9
Hedgeberry Compote, Toasted Hazelnuts
(M), (Sul), (N)

Artisan British Cheeses £14
Grapes, Sourdough, Crackers, Chutney
(G), (M), (Md)

Affogato £6
Vanilla Ice Cream, Espresso
(M), (E)

SMALL LUXURY HOTELS OF THE WORLD

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).

