

Snacks Whilst You Decide

Bao Bun £10

Sticky Chicken & Garlic Dressing

3 Maldon Oysters £15

Red Wine Shallots & Lemon

Cauliflower Popcorn (ve) £8

Teriyaki, Soy, Chilli & Sesame

Mini Bangers & Ale Dip £6

Tangy Dijon

MUSTARD, SULPHITES, GLUTEN

Chicken & Leek Croquettes £8

Sriracha Mayo

Starters & Light Plates

Pâté de Campagne £10

Cumberland Sauce, Balsamic Onions & Grilled Sourdough MILK, SULPHITES, EGG, GLUTEN, NUTS, MUSTARD

Grilled Scallops £15

Cauliflower Cream, Pancetta & Black Pudding Crumb

Woodland Mushroom Soup (ve) £9

Cep & Truffle Butter, Sourdough Toast GLUTEN, SULPHITES

Roast and Pickled Heritage Beetroots (v) £9

Whipped Ragstone Goats Cheese & Fresh Horseradish SULPHITES, EGG, MILK, MUSTARD

Smoked Scottish Salmon £12

Toast, Shallots, Capers & Cracked Pepper SULPHITES, FISH, GLUTEN

Cold Water Prawn Cocktail £13

XO Mayonnaise, Grilled Gem Lettuce & Lemon

Confit Duck Leg Fritter £9

Dark Plum Sauce & Celeriac Remoulade GLUTEN, SULPHITES, EGG, MUSTARD, MILK

Heritage Beef Tartare £14

Melba Toast & Anchovy Mayonnaise GLUTEN, SULPHITES, EGG, MUSTARD, FISH

Hispi Cabbage & Bacon

Creamy Mash (v)

1772 BRASSERIE

Mainstay

Pepper-Crusted Hampshire Venison Loin £34

Mash, Soused Blackberries & Buttered Cabbage

Fresh Rigatoni Pasta 'Arrabiata' £18

Pulled Wiltshire Pork & Aged Parmesan MILK, SULPHITES, GLUTEN, EGG

Tarte Fine Of Shallot, Crispy Clarence Court Egg (v) £20

Garlic Mushrooms & Mustard Dressing MILK, SULPHITES, GLUTEN, EGG, MUSTARD

Line Caught Atlantic Cod £30

Cockles, Winter Samphire & Vermouth Sauce MILK, SULPHITES, FISH, SHELLFISH

From The Grill

Hampshire 32-Day Dry Aged Ribeye £32

Crisp Onion Rings, Watercress & Big Chips
SULPHITES, GLUTEN

Grilled Gilthead Bream £28

Soft Leeks, Saffron Gnocchi & Lemon

Miso Glazed Aubergine (ve) £18

Winter Ratatouille, Grilled Onions & Polenta MILK, SULPHITES, GLUTEN, SOY

Rare-Breed Pork Chop Mustard Glaze £26

Cheddar Mash, Apple Relish & Calvados Sauce MILK, SULPHITES, GLUTEN, MUSTARD, SOY

Sauces £3

Peppercorn, Béarnaise, Café de Paris Butter, Chimichurri (ve)

Sharing Dishes

Hampshire 32-Day Aged Beef Fillet Wellington £95

Mash, Glazed Carrots & Red Wine Gravy MILK, EGG, MUSTARD, GLUTEN, SULPHITES

West Coast Smoked Haddock & Tiger Prawn Fish Pie £55

Crayfish Caesar Salad & Mashed Peas SULPHITES, GLUTEN, MILK, FISH, SHELLFISH, EGG

All Sides £5

Garlic & Black Pepper Creamed Spinach (v) Crushed New Potatoes, Sour Cream & Chives (v)

Big Chips (ve)

Honey Glazed Chantenay Carrots (v)

Green Salad (ve) MUSTARD, SULPHITES

Koffman Salted Fries (ve)

GLUTEN

Cocktails

Bramble £11

No .3 Gin, Crème de Mûre & Lemon Juice

Classic Champagne Cocktail £20

Courvoisier VS, Angostura Bitter, Bollinger Champagne & Brown Sugar

The Signet Mule £13

The king's ginger liqueur, Cascabel honey tequila, Lime Juice, Ginger Beer & Bitters

Puddings

Affogato £6

Espresso, Purbeck Vanilla Ice Cream & Brandy Snap MILK, SULPHITES, EGG, GLUTEN

Spiced Treacle Tart £9

Clotted Cream Ice Cream & Caramel Sauce MILK, SULPHITES, EGG, GLUTEN

Crème Brûlée Cheesecake £9

Cassis Sorbet

MILK, NUTS, EGG, GLUTEN

Rouxle's Chocolate Nemesis £9

Blackberry Compote & Togsted Hazelnuts

MILK, NUTS, EGG, GLUTEN, SOY

Tiramisu £9

Spiced Bread, Bitter Chocolate Crumb & Brandy MILK, SULPHITES, EGG, GLUTEN, SOY

Selection Of British Artisan Cheeses £14

Chutney & House Crackers MILK, SULPHITES, CELERY

Selection of Jersey Cream Ice Cream £2.5 per scoop

Chocolate, Vanilla, Strawberry FGG. MILK

Selection Of Sorbets (ve) £2.5 per scoop Lemon, Cassis, Blood Orange