



THE GREAT POND DINING ROOM

APPETISERS

- Fresh ciabatta and focaccia V £5
- Marinated olives VE, GF £5
- Red peppers stuffed with cream cheese V, GF £6

STARTERS

- Ham hock and confit chicken terrine, piccalilli, crispy chicken skin, charred focaccia £11
- Alresford watercress soup, crème fraîche, chalk stream trout caviar V, GF £8
- Charred New Forest asparagus with rapeseed mayonnaise, parmesan shavings, cress V £10
- Seared scallops, pea purée, balsamic, olive oil, mixed cress GF £13
- Antipasti of cured meats, cippolini onions, stuffed peppers, crostini, dressed leaves £12
- Smoked chalk stream trout, with poached egg, charred spring onion, watercress hollandaise £12

MAIN COURSE

- Grilled 8oz rib-eye steak, skin-on fries, roast cherry tomatoes on the vine, mushroom ketchup, crispy onion rings and watercress salad £30
- Wild seabass, buttered samphire, grilled new potatoes, cherry tomatoes on the vine, white wine and chive cream £25
- Open ravioli with roasted butternut squash, chard, pine nuts, pickled shallots, amaretto glaze, Isle of Wight blue cream £18
- Porchetta with fennel and oregano, silky mashed potatoes, charred broccoli, roast cauliflower purée, red wine jus £22
- Pan roast hake, green beans, radicchio and citrus salad, crayfish brown butter £23
- Aubergine parmesan with warm roasted pepper and tomato salad with leaves and pesto, parmesan crisps £18

ON THE SIDE

Char-grilled
tenderstem broccoli
PB, GF £4.50

Tomato and shallot
salad
PB, GF £4

Green beans, Maldon
salt, lemon zest
PB, GF £4

SOMETHING SWEET

We have a delicious selection of desserts. Please ask your server for our dessert menu.

V- VEGETARIAN | PB- PLANT BASED | GF- GLUTEN FREE

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time. For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers

