

THE GREAT POND DINING ROOM

Our History

For over 800 years, Great Frensham Pond has been one of Surrey's most treasured landmarks. Created in the 13th century by the Bishop of Winchester as a fish pond, it remains one of England's largest historic man-made ponds, surrounded by beautiful heathland and woodland. Our Head Chef, Michael Graham, has crafted a menu that celebrates the finest seasonal British ingredients. We invite you to relax, savour exceptional food, and enjoy the timeless beauty that makes Frensham so special.

APPETISERS

Fresh Ciabatta and Focaccia V 7

Freshly baked artisan breads
& butter

Marinated Olives V 5

SHARERS

Antipasti of Cured Meats 16

Cipollini onions, stuffed peppers,
crostini & dressed leaves

Baked Camembert V 16

Rosemary & thyme, toasted ciabatta,
shallot & tomato chutney

STARTERS

Grilled Maldon Oyster GF 6 each

Oyster with salsa verde and lemon

Spiced Butternut Squash Soup V, GF 7

Onion bhaji

Wood Pigeon Breast GF 12

Cep purée, chicory, wild mushrooms and sherry
jus

Parmesan and Oregano Arancini V 8

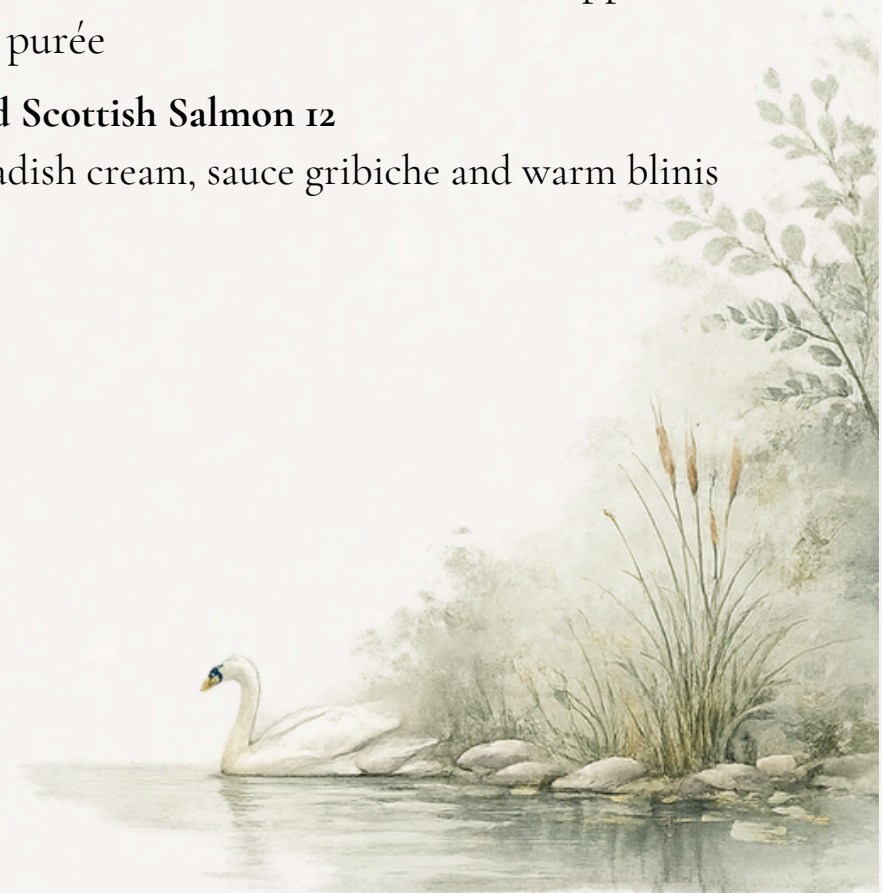
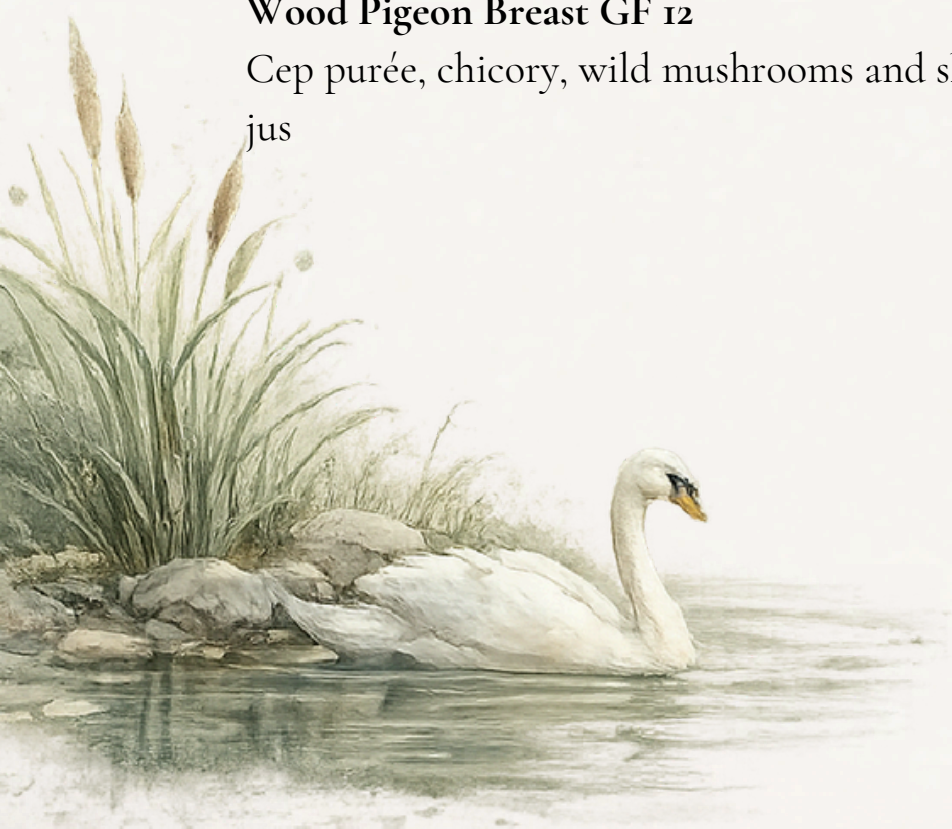
Cranberry, tomato sauce and cress

Heritage Beetroot and Burrata V, GF 9

Pickled beetroot, caramelised walnuts, apple and
walnut purée

Smoked Scottish Salmon 12

Horseradish cream, sauce gribiche and warm blinis



MAIN COURSES

Chargrilled Venison Haunch Steak GF 26

Wild mushrooms, honey-roasted carrots, fondant potato and port jus

Monkfish Masala GF 28

Spiced roasted cauliflower and Bombay potatoes with baby spinach

Chalk Stream Trout GF 21

Crisp skin, buttered cavolo nero, lemon-crushed potatoes, white wine cream sauce and pepper essence

Braised Lamb Shoulder GF 22

Silky mashed potato, braised red cabbage, glazed shallots, parsnip crisps and lamb jus

Roast Pheasant Breast GF 24

Butternut squash, apple compote, roasted chestnuts, roast new potatoes and jus

Chicken Supreme GF 19

Celeriac purée, Hasselback potatoes, tenderstem broccoli and mustard sauce

Pumpkin, Gorgonzola and Fig Tart V 19

Served warm with sautéed chard, caramelised onion purée, lemon-crushed potatoes and sherry dressing

Pan-Fried Gnocchi V 19

Morel mushrooms, butternut squash, spinach, roasted cherry tomatoes and whipped cream cheese

SIDES 5

Tomato & shallot salad with pesto PB, GF

Green beans, Maldon salt & lemon zest PB, GF

Char-grilled tenderstem broccoli PB, GF

New potatoes & fresh mint V, VE

Beer-battered onion rings V, VE

DESSERTS 9

Apple Crumble V

Butterscotch sauce and salted caramel ice cream

Lemon Crème Brûlée V

Orange shortbread

House-made Tiramisu V

Espresso-soaked ladyfingers, mascarpone cream & cocoa dusting

Pear Tarte Tatin V

Honeycomb ice cream

Warm Chocolate Brownie V

Raspberry compote and chocolate ice cream

English Cheese Selection V

Isle of Wight Blue, Lyburn Old Winchester, Tunworth, Highmoor Organic and Lord of the Hundreds

