

## WHILST YOU WAIT..

'LOAF' SOURDOUGH BREAD & BUTTER 6	NOCELLARA OLIVES 5
SMOKED ALMONDS 4	PIGS IN BLANKETS 5

## TO START

CARAMELISED JERUSALEM ARTICHOKE SOUP (V) (VG) (GF) (DF) Confit garlic, parsley gremolata and toasted sourdough	9
STICKY ALE GLAZED PIG CHEEKS (GF) Celariac purée, pickled red cabbage and crispy leeks	11
HOT SMOKED CHALK STREAM TROUT House smoked trout, trout belly mousse, skin crackling, cucumber & buttermilk	12
OLD WINCHESTER CHEESE SOUFFLÉ (V) Marmite cream & chives	10
ROASTED CROWN PRINCE SQUASH (V) (VGA) (GF) Whipped goats curd, crispy sage & apple balsamic	9

## MAINS

BEEF CHUCK AND SHORTRIB DOUBLE SMASH BURGER (V) (VGA) Brioche bun, smoked applewood cheese, burger sauce, pickles & fries Swap for veggie patty +Bacon £2 +Truffle Fries £2	18
BRAISED FEATHER BLADE OF BEEF (GF) Smoked potato, cavolo nero, silver skin onions, pancetta & red wine jus	23
WHOLE LEMON SOLE GRENOBLOISE Brown caper butter, parsley, lemon and croutons	23
BEER BATTERED SOUTH COAST HADDOCK (GF) (DF) Triple cooked chips, crushed peas, curry sauce & tartar	17
CORN FED CHICKEN BREAST Parmesan polenta, wild mushrooms, BBQ leeks, truffle, tarrogon sauce	22
PAN FRIED CHESTNUT GNOCCHI (V) (VGA) Wild mushrooms, mushroom velouté, black winter truffles & parsnip crisps	19
CHARGRILLED DUROC PORK CHOP (GF) Charred hispi cabbage, sour apple, mash potato, crackling & cider sauce	24
CHARGRILLED 35 DAY DRY AGED SIRLOIN OF BEEF (GF) Smoked onion purée, glazed shallot, shallot rings, chips & peppercorn sauce	32
CHARGRILLED 35 DAY DRY AGED BAVETTE STEAK (GF) (DF) Chimichurri, watercress & triple cooked chips	22

## SIDES

FRIES 4	TRUFFLE & PARMESAN FRIES 6
CAESER SALAD 5	WATERCRESS & PARMESAN SALAD 5
ROASTED BABY CARROTS WITH HARISSA 5	MASHED POTATO 5

ALLERGEN INFORMATION SHEETS ARE AVAILABLE FOR ALL OF OUR DISHES, PLEASE ASK A MEMBER OF OUR TEAM FOR ASSISTANCE. A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL, PLEASE ASK IF YOU'D LIKE THIS REMOVED.

