

The Grill Room Menu

To Start

Angus Fillet Beef Carpaccio
Aioli, Rocket, Parmesan
£10.25

Kiln Smoked Salmon Tian
Pickled Cucumber, Lamb Lettuce,
Caviar Crème Fraiche
£9.50

Roast Figs, Buffalo Mozzarella,
Rosemary Focaccia
£9.75

Jumbo Shrimp Pilpil
Red Chilli, Garlic, Fresh Herb Dressing,
Lobster Reduction, Toasted Ciabatta
£12.50

Vietnamese Spring Roll (served cold)
Chicken, Asian Green, Chilli Syrup
£10.50

Traditional Caesar Salad £13.00
Chicken Fillets £14.50
Shrimp £16.00

The Land

Pappardelle
Salami Picante, Tomato Ragu
£15.25

Spatchcock Poussin
Polenta, Artichoke, Green Beans, Shallots,
Rucola Salad with Salsa Verde
£17.50

Braised Shank of Hampshire Lamb
Salt Roast Carrots, Wholegrain Mash,
Red Onion & Ale Jus
£22.50

Goan Goat Curry
Coconut & Cumin Rice, Grilled Flatbread
£18.50

The following cuts are
served with Chunky Chips, Aioli,
Rocket and Feta Cheese

14 oz Porterhouse
£36.75

12 oz Angus Rib eye Steak
£29.50

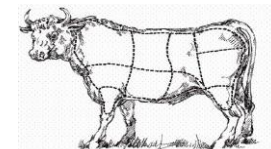
The Sea

Moules
Thai £9.00 / £16.00
New Forest Cider & Leek £9.00 / £16.00
Mariniere £9.00 / £16.00

Pan Fried Sea Bass Fillet
Confit Tomato, Basil, Tagliatelle Aioli
£19.75

Pan Seared Salmon Fillet
Israeli Cous Cous, Radish Salad, Tahina
£17.50

Vegetarian Menu also available



All ingredients may not be listed for menu items.
If more information about allergens is required,
please ask a member of the team.

Raspberry Stack

Lavender Shortbread, Chantilly Cream
£ 9.00

Caramel Dream

Fudge, Salted Caramel Sauce, Honeycomb
£ 8.50

Ice Cream Sundae:

Very Berry

Dehydrated Berries, Strawberry Coulis,
Brandy Biscuit
£ 8.50

Baby Local Cheese

Apple Brandy Chutney, Grapes,
Homemade Oatcakes
£ 13.75

Chocolate Lover

Dark Chocolate Sauce, Chocolate Soil,
Marshmallow
£ 8.50

White Wine

201- Picpoul de Pinet Cotes Flamenc
Provence, France 2014
£34.00

202 – Alois Lageder Pinot Grigio
Argentina, 2013
£36.00/£9.25 175ml/ £14.00 250ml

203- Valdivieso Sauvignon Blanc
Aconcagua, Chile 2014
£30.00/ £7.50 175ml/ £10.50 250ml

301 – Chablis Montmains Bernard Legland
Burgundy, France 2013
£46.00

302- Terre Forti Bianco,
Tuscany, Italy 2013
£23.00/ £6.00 175ml/ £8.50 250ml

412– Clay Station Viognier
Lodi California 2010
£44.00

251 – Villa Simone Frascati
Lazio, Italy 2010
£40.00

310- Spy Valley Sauvignon Blanc
Marlborough, New Zealand 2014
£41.00/ £10.25 175ml/ £14.50 250ml

406- Tilia Chardonnay
Mendoza, Argentina 2013
£33.00

Sparkling Wine

117 - Graham Beck Brut
Robertson, South Africa
£42.00

118 - Villa Saletta Spumante
Tuscany, Italy
£39.00

Rose

501 – Petit Papillon Grenache
Rose, France 2013
£30.00/£7.00 175ml/£10.00 250ml

507- Ceppaiano Rosé
Toscana, Italy 2012
£32.00

508 – Vivanco Rosado
Rioja, Spain 2013
£34.00

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Red Wine

604- Riva Leone Barbera
Veneto, Italy 2013
£29.00

701 – Valdivieso Merlot
Rapel, Chile 2012
£30.00/ £7.50 175ml/ £10.50 250ml

704- Raccolto a Mano Rosso
Tuscany, Italy 2012
£23.00/ £6.00 175ml/ £8.50 250ml

705 – Dinastia Vivanco Rioja Crianza
Rioja, Spain 2010
£41.00

St Hallett, Shiraz
Barossa, Australia 2010
£40.00

719 – Valdivieso Single Valley Lot Pinot Noir
Lontue, Chile 2012
£40.00/ £10.25 175ml/ £14.75 250ml

809- Tilia Malbec
Mendoza, Argentina 2012
£35.00/ £8.50 175ml/ £12.00 250ml

810 – Chateauneuf-du-Pape Chateau St
Jean
Rhône France 2011
£62.00

840- Journey's End Merlot
Stellenbosch, South Africa
2007
£47.00