

# A LA CARTE



## STARTERS

### **Cornish Crab Soup**

Saffron mayonnaise, crab on toast £12

### **Crispy Duck Egg**

Wye valley asparagus, beer cured ham, mushroom velouté £12

### **Hand Dived Scallops**

Old Winchester dumplings, gem lettuce, truffle sauce £15

### **Gin Cured Sea Trout Tartar**

Cucumber, fennel, borage, caraway toasts £10

### **Chicken Liver Parfait**

Orchard chutney, sourdough toast £12

## MAIN COURSES

### **Loin of Cornish Spring Lamb**

Sweetbreads, Jersey Royals, sea vegetables, smoked anchovy puree £27

### **Wiltshire Pork Belly**

Black pudding, pigs head, grelots, salted plum puree, caper sauce, Yukon gold mash £25

### **Squab Pigeon**

Potato terrine, smoked beetroot, wild garlic, green peppercorn jus £29

### **Monkfish**

Onion risotto, curly kale, bacon, bordelaise sauce £27

### **9oz Hereford Sirloin Steak**

Triple cooked chips, onion rings, green salad £31

## SIDES

Peppercorn sauce £3

Extra sourdough bread £2.5 per basket

Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips

All £3.5

Our food is freshly made on the premises & may contain traces of nuts;

Therefore we are unable to guarantee that any product is nut free.

For allergy advice and any special dietary requirements or if you prefer low salt please ask your waiter or waitress when you order.

*For parties of 6 or more there is a 12.5% discretionary service charge.*

## Opening Times

LUNCH – Monday to Friday 12:00 – 14:00 Saturday 12:00 – 14:30 Sunday 12:00 – 16:00

DINNER – Monday to Thursday 18:30 – 22:00 Friday & Saturday 18:00 – 22:00

# TASTING MENU



## **Gin Cured Sea Trout Tartar**

Cucumber, fennel, borage, caraway toasts

*Wine A: Pasarisa Salta Torrontes, Salta Argentina 2015*

*Wine B: Rene Mure Clos Saint Landelin Grand Cru Vorbourg, Alsace, France 2012*

## **Hand Dived Scallops**

Old Winchester dumplings, gem lettuce, truffle sauce

*Wine A: Vesevo Falanghina, Beneventano, Campania, Italy 2016*

*Wine B: Blanc De Pinot Noir, Impero Fattoria Mancini, Marche, Italy 2014*

## **Crispy Duck Egg**

Wye valley asparagus, beer cured ham, mushroom velouté

*Wine A: Chenin Blanc Simonsig, Stellenbosch, South Africa 2016*

*Wine B: Villa Beaulieu Coteaux d'Aix-Provence Blanc, Provence, France 2012*

## **Loin of Cornish Spring Lamb**

Sweetbreads, Jersey Royals, sea vegetables, smoked anchovy puree

*Wine A: Garzon Reserva Tannat, Garzon, Uruguay 2015*

*Wine B: Gevrey Chambertin Benoit Stehly Domaine Lignier, Cote d' Or, Burgundy 2014*

## **Toffee Souffle**

Citrus yoghurt Ice cream

*Wine A: Valdivieso Eclat Botrytis Semillon, Lontue Valley, Chile 2013*

*Wine B: Chateau Changyu Icewine-Yantai, China*

£65 per person

Wine A: £35 per person

Wine B: £60 per person

Optional cheese course £8.5

*A food experience to be enjoyed by the whole table*

# LUNCH MENU



3 courses - £25

## **Wild Garlic and Buttermilk**

Soup

## **Watercress Risotto**

Goats curd, bacon



## **Cotswold White Chicken**

Potato terrine, peas, broccoli, rosemary jus

## **Cornish Mackerel**

Fennel, carrots, new season onions, Cyprus potatoes, court bouillon sauce



## **Lemon and Ginger**

Curd, jelly, ice cream, spiced madeleine

## **Peanut Butter Parfait**

Chocolate sorbet, banana, peanut praline