

A LA CARTE



STARTERS

Cornish Crab Soup

Saffron mayonnaise, crab on toast £14

Chicken Liver Parfait

Orchard chutney, toasted sourdough £14

Heritage Beetroot Salad

Windrush Valley goats cheese, pickled apple, celery, walnuts, quince vinegar, rapeseed oil £12

Crispy Duck Egg

Smoked haddock, leeks potatoes, Old Winchester cheese £13

Cured Loch Duart Salmon

Cucumber, yoghurt, sea herbs, quinoa £13

Pumpkin Risotto

Peppered Swiss cheese, chestnuts, sage £12

MAIN COURSES

Loin of Venison

Potato terrine, crushed roots, lingonberries, kale, Laphroaig sauce £34

Wiltshire Pork Belly

House black pudding, crispy pigs head, apple, onion, smoked mash, broccoli, verjus sauce £28

Guinea Fowl Breast

Wild mushrooms, Jerusalem artichoke, hispi, fermented barley, truffle £28

Sea Bream

Braised fennel, giant cous cous, citrus butter sauce, tarragon £27

FROM THE GRILL



Hereford Ribeye £42

Veal Steak £34

Both served with triple cooked chips, onion rings, green salad

SIDES

Peppercorn sauce £3

Smoked Mayonnaise £2

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.

TASTING MENU



Heritage Beetroot Salad

Windrush Valley goats cheese, pickled apple, celery, walnuts, quince vinegar, rapeseed oil

Wine A: Last Temptation La Vierge, Hemel-en-Aarde Ridge, South Africa 2015

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

Cured Loch Duart Salmon

Cucumber, yoghurt, sea herbs, quinoa

Wine A: Ribbonwood, Sauvignon Blanc, Marlborough, New Zealand 2016

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

Crispy Duck Egg

Smoked haddock, leeks, potatoes, old Winchester

Wine A: Wine: Les Galets Dores Blanc Mourgues du Gres, Organic Rhone Valley, France 2015

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

Loin of Venison

Haggis, roots, crispy kale, lingonberries, Laphroaig sauce

Wine A: Palazzo della Torre Allegrini IGT, Veneto, Italy 2013

Wine B: Lote A-112 Norton 2012, Mendoza, Argentina 2010

Orange Pain D'Epice Souffle

Orange sauce, chocolate ice cream

Wine A: Sauternes Chateau Laville, Bordeaux, France 2009

Wine B: Vigna del Volta, Vino Bianco Passito, La Stoppa, Italy 2009

Optional cheese course £8.5

£75 per person

Wine A: £40 per person

Wine B: £65 per person

A food experience to be enjoyed by the whole table