

A LA CARTE

STARTERS

Wild Garlic, Potato & Buttermilk Soup
Peppered cod flakes £10

Crispy Duck Egg
Wye valley asparagus, beer cured ham, chicken jus £12

Hand Dived Scallops
Old Winchester dumplings, gem lettuce, truffle sauce £15

Salad of Baby Beetroot
Windrush Valley goats cheese, apple, pine nuts, honey vinegar dressing £10

Chicken Liver Parfait
Orchard chutney, sourdough toast £11

MAIN COURSES

Rump of Cornish Lamb
Ratte potatoes, barbequed leeks, sea vegetables, bacon, lamb jus £28

Wiltshire Pork Belly
Crispy pigs head, salted plum puree, savoy cabbage, grain mustard sauce, Yukon gold mash £25

Squab Pigeon
Black pudding, potato terrine, peas, grelots, garlic and thyme £26

Monkfish
Onion risotto, sea beet, bordelaise sauce £26

9oz Hereford Sirloin Steak
Triple cooked chips £29

SIDES

Peppercorn sauce £3
Extra sourdough bread £2.5 per basket
Mash ▪ Buttered cabbage ▪ Leaf salad ▪ Hand cut chips ▪ Onion rings
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

Salad of Baby Beetroot

Windrush Valley goats cheese, apple, pine nuts, honey vinegar dressing
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, chicken jus
Wine A: *Chenin Blanc Simonsig, Stellenbosch, South Africa 2016*
Wine B: *Villa Beaulieu Coteaux d'Aix-Provence Blanc, Provence, France 2012*

Rump of Cornish Lamb

Ratte potatoes, barbequed leeks, sea vegetables, bacon, lamb jus
Wine A: *Mr P, Elgin, South Africa 2014/15*
Wine B: *Gevrey Chambertin Benoit Stehly Domaine Lignier, Cote d'Or, Burgundy 2014*

Rhubarb and Gingerbread Crumble Souffle

Ginger Ice cream
Dessert Wine: *Brachetto d'Acqui Viticoltori Acquesi, Piemonte, Italy*
Wine B: *Passito Fondo Antico, Sicily, Italy, NV*

£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

Cauliflower Soup

Brown shrimps, curry spices

Watercress Risotto

Goat curd, bacon

Corn Fed Coquelet

Potato terrine, peas, lettuce, rosemary jus

Cod

Crushed potatoes, hispi cabbage, smoked eel veloute

Itakuja Chocolate and Earl Grey Delice

Bergamot sorbet

Warm Caramelised Apple and Hazelnut Cake

Bay leaf ice cream