



BAR SNACKS

Venison & black pudding scotch egg, piccalilli £5.50	Crispy squid, aioli £6
Old Winchester & ale rarebit £4.50	Pigs in blanket £5
Hummus, olives, garlic flatbread £5	Bread selection with olives & oils £5

STARTERS & SHARING BOARDS

- Roasted pumpkin soup, toasted seeds, sage £6
- Grain & seed salad; roasted squash, avocado, pomegranate, orange, fennel, tahini dressing £7.50 / £12
- Rillettes of salmon, capers, beets, crème fraiche, crostini £9
- Chicken liver parfait, pickled pear, toasted brioche £8
- Truffled mushroom croquettes, carrot puree £7.50
- Seared scallops, cauliflower puree, pancetta crisp, red wine vingerette £13
- Rosemary & garlic baked camembert, fig relish, crusty bread £15
- Mezze board; garlic flatbread, baba ghanoush, hummus, tzatziki, couscous salad, radish, olives £15

MAINS

- Ale battered south coast haddock, chips, minted pea puree, tartare sauce £14.50
- Prime grilled short rib burger, smoked cheese, bacon, house relish, skin on fries £15
- Halloumi & field mushroom burger, pesto, house relish, skin on fries £14
- Lemon & sage turkey schnitzel, chestnut stuffing ball, creamed sprouts & bacon, roasted new potatoes, cranberry sauce £15.50
- Classic fish pie: King prawns, mussels, salmon, cod & smoked haddock, mash, buttered greens £16.50
- Seared calves' liver, crispy bacon, creamed potato, seasonal greens, onion gravy, sage £17.50
- Spinach, cauliflower & chestnut wellington, sprouts, roots, vegetable gravy £15
- Ale braised featherblade of beef, mash, seasonal green, lardons £17
- Pan fried fillet of halibut, caper crushed potatoes, spinach, fennel & almond puree, dill oil £24

STEAKS

- All served with chips, roasted shallot, herb grilled mushroom and salad:*
- 10oz prime ribeye £26
- 8oz fillet £32
- 24oz Cote de Boeuf (to share) £58
- Add bearnaise, bordelaise, peppercorn, or café de Paris butter £2

SIDES – ALL £4

- Mash * Truffle & Parmesan Fries * Buttered leeks & greens * Caesar gem salad * Roasted new potatoes *
Root vegetables *

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please let us know before ordering.