



## **Sample Dinner Menu**

### **Nibbles**

Italian olives **4.95**

Sourdough bread, caramelised butter and rapeseed oil **5.95**

Hoisin pork belly bites, pickles & cucumber salad, sesame seeds **5.95**

### **Small plates**

Curried sweet potato, black garlic and coconut milk soup with sourdough **7.95**

Heritage tomato and burrata salad, basil, pickled shallots and smoked almonds **12.95**

Charcuterie board, pickles and sourdough **10.45/ 20.95**

Duck liver parfait, plum chutney, hazelnut and brioche **11.95**

Serrano ham and cheese croquettes with sweetcorn, black garlic and shallot **11.45**

Cured salmon, fennel, pickled apple and crème fraiche **11.95**

### **Mains**

Salt baked celeriac, spelt, chive beurre blanc, parmesan, king oyster & wild mushrooms **20.95**

Pork belly, mash potato, shallot tatin, leeks, carrots, burnt apple puree and jus **22.95**

Halibut, black garlic, kohlrabi, tenderstem broccoli & seaweed sauce **24.95**

Moules mariniere, shallots, leeks, sourdough and fries **20.95**

10oz Ribeye of beef, chips, salad and peppercorn sauce **32.95**

Lamp rump, belly croquette, crushed peas, courgettes, dauphinoise potatoes, elderberry **26.95**

### **Specials**

Roasted cauliflower with cannellini beans, romesco almond sauce, runner beans and Old Winchester

Cheese **20.95**

### **Sides**

Chips **4.45**

Dauphinoise potatoes **4.95**

Cauliflower cheese and melted brie **6.45**

**Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.**

Our kitchen contains traces of nuts. Many of our dishes may  
be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you