

Menu

NIBBLES

PICKLED SEASONAL VEGETABLES,
QUAIL'S EGG
£4

PORK RILLETTE, SALT BEEF,
SAUERKRAUT (FOR 2)
£8.5

ALEX GOOCH'S GRIDDLED
SOURDOUGH, AIOLI
£3

MAINS

FARMER TOM'S STEAK - SEE BOARD

OUR BOARD FEATURES TODAY'S CUTS OF GRASS-FED, DRY AGED STEAKS
WE OFFER A VARIETY OF CUTS AND ARE ABLE TO CELEBRATE SOME WHICH MAY BE LESS FAMILIAR TO YOU
WE SUPPORT A SMALL LOCAL PRODUCER, AND CONSCIENTIOUSLY FOCUS ON RUNNING AN ETHICALLY SUSTAINABLE RESTAURANT

BUTTERS AND SAUCES £1.5

BLUE MONK AND PORT - MUSTARD AND TARRAGON - ANCHOVY AND SHALLOT
BEARNAISE - PEPPERCORN - GREEN SAUCE

WILD MUSHROOM & FETA FRITTERS / £10

SMOKED AUBERGINE, RED PEPPER AND
BEEF TOMATO WITH FRESH HERBS AND PICKLED
MUSHROOMS

WHOLE BAKED CORNISH PLAICE (for 2) / £25

SEAWEED BUTTER AND FENNEL

ON THE SIDE

CHARRED PURPLE SPROUTING, OLD WINCHESTER
& MISO BAGNA CAUDA, PINENUTS
£5

BEETROOT, THYME AND GARLIC GRATIN
£4.5

IN HOUSE YOUNG CHEESE, GREEN CHILLI, MINT,
WALNUT DUKKAH, LANDCRESS
£4

TRIPLE COOKED CHIPS
£3.5

TAMARIND GLAZED SQUASH
WITH CRISPY WILD RICE, MINT AND NEALS YARD
GREEK YOGHURT
£5

BACON AND OLD WINCHESTER
MACARONI CHEESE
£4.5

SWEET POTATO FRIES, GARLIC MAYO
£4

*Please ask your server for any suggestions and please tell us about any dietary needs before ordering.
Service is not added to your bill.*