



DINNER

STARTERS

SOUP OF THE DAY (V) 6
Home Baked Sourdough

PEA & MINT TART (V) 8
Wild Garlic Emulsion, Quail Egg, Nasturtium, Old Winchester

SMOKED HADDOCK 10
Butty Bach & Gruyère Rarebit, Soubise, Chive Oil

HOME-CURED GRESSINGHAM DUCK BREAST CROQUETTES 9
Beetroot Ketchup, Spiced Plums

MAINS

ROAST PORK TENDERLOIN 26
Ham Hock & Confit Belly Bonbon, Carrot & Cumin Purée, Roast Baby Carrots, Spinach,
Pickled Fennel, Pancetta Crisp

HERB CRUSTED COD PAVE 25
Spring Onion Gnocchi, Clams, Broad Beans, Courgette & Dill Cream

GRILLED HALLOUMI (V) 17
Red Onion Tarte Tatin, Asparagus, Spinach, Confit Red Onion Purée, Onion Crisp

ROAST FREE RANGE CHICKEN BREAST 24
Cauliflower Purée, Tenderstem Broccoli, Confit Leg & Little Hereford Gougères,
Bacon Dust, Red Wine Jus

SIDE DISHES

GEM CAESAR, ANCHOVIES, CROUTONS, PARMESAN 5
SKINNY ROSEMARY FRIES, PAPRIKA MAYO 5
MAPLE & CUMIN CARROTS, TOASTED HAZELNUT 5
SEASONAL HOUSE SALAD 4

Some of our menu items may contain allergens. If you have any dietary requirements, please inform a member of staff.

V = Vegetarian



DESSERTS

LEMON POSSET 7

Raspberry Sorbet, Poppy Seed & Black Sesame Meringue, Raspberries

APRICOT & BLUEBERRY FRANGIPANE 8

Thyme Infused Apricots, Candied Almond, Apricot & Thyme Sorbet

SELECTION OF LOCAL AND BRITISH CHEESES

LITTLE HEREFORD

Unpasteurised Cow's Milk with Medium Mature Flavour

PERROCHE

Local Goat's Milk Cheese, Savoury and Lemony Flavour

SPENWOOD

British Ewe's Milk Cheese, Hard with Nutty Flavour

CENARTH

Soft, Creamy, Flavoursome Welsh Brie (V)

PERL LAS

Strong, Creamy Welsh Organic Blue Cheese, (V)

CHOICE OF THREE & CHOICE OF FIVE 10

Rhubarb Chutney, Earl Grey Infused Prunes, Sourdough Crackers & Wheat Wafers

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