



DINNER

STARTERS

SOUP OF THE DAY (V) 6
Home Baked Sourdough

~

ROAST PIGEON BREAST 9
Carrot Puree, Heritage Carrots, Pickled Shimeji, Toasted Hazelnuts

SEVERN & WYE SMOKED SALMON 10
Crab & Dill Beignets, Avocado, Asparagus, Cured Egg Yolk, Cress

~

HASSELBACK JERSEY ROYALS (V) 8
Crème Fraiche, Asparagus, Petit Ratatouille, Chive Oil

MAINS

ROAST RUMP OF LAMB 27
Hasselback Jersey Royals, Yoghurt, Sumac, Peas & Asparagus, Mint Jus

OLD WINCHESTER POLENTA CAKE (V) 17
King Oyster Mushroom, Asparagus & Spinach, Smoked Egg Yolk

GRESSINGHAM DUCK BREAST 25
Beetroot Rosti, King Oyster Mushroom, Broccoli, Crispy Onion, Five Spice Jus

PAN FRIED SEA TROUT FILLET 24
Creamed Potato Puree, Wild Mushroom & Spring Onion, Samphire

SIDE DISHES

*CHARRED BROCCOLI, ALMONDS, LEMON OIL
TWICE COOKED PARMESAN CHIPS, TRUFFLED MAYO
CRUSHED CARROT & SWEDE, THYME BUTTER, CRISPY ONIONS
SEASONAL HOUSE SALAD
4 EACH*

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

V = Vegetarian



DESSERTS

VANILLA PANNA COTTA 8
Marinated Strawberries, Pistachio Sponge, Candied Pistachio

WHITE CHOCOLATE & RASPBERRY PAVE 8
Raspberry Gel, Basil, Lime, Almond

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 £8 CHOICE OF FIVE 10
Rhubarb Chutney, Earl Grey Infused Prunes, Sourdough Crackers & Wheat Wafers

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

V = Vegetarian