



## Aperitifs

Jack Russell Bloody Mary	£9.95	Highclere Castle Dry Martini	£9.95
Great British Bellini	£9.00	Classic Negroni	£8.75

## Nibbles

Cauliflower 'popcorn' teriyaki, chilli & spring onion	£7.00	Crusty sourdough, salted butter	£5.00
'KFP', crispy fried pheasant, herbs & spices, BBQ sauce	£7.00	Tempura prawns, garlic aioli, lemon	£9.00

## Starters

Wild mushrooms, toasted brioche, truffle cream, shaved truffle, porcini powder	£11.00
Seafood cocktail, Cornish lobster, poached prawns, Marie Rose sauce, gem hearts & apple	£16.00
Faccombe estate venison carpaccio, enoki mushrooms, horseradish yoghurt, pickled mustard	£11.00
Seared Orkney scallops, parsnip & miso puree, black pudding & apple	£12.00
Rosemary roasted pumpkin, butternut squash & sage ravioli, chestnut puree, toasted pumpkin seeds, crispy sage, shallot rings	£10.00

## Mains

Grilled wild seabass, braised chicory, fennel, Cornish crab bisque	£28.00
Roast Turbot, warm tartare sauce, turbot 'scampi' crispy potatoes, samphire & peas	£32.00
Creedy Carver duck, roasted on the crown, confit leg pastilla, pomme Anna, sesame fried pak choi & cabbage, Cumberland sauce	£32.00
Salt baked saddle of West Woodhay lamb, potato terrine, hispi cabbage, mint & redcurrant jus	£30.00
Twice baked Old Winchester cheese souffle, triple cooked parsnips, chive cream sauce, watercress & crispy shallot salad	£18.00
<b>Dry-aged Stokes Marsh Farm fillet mignons</b>	
Duck & foie gras mousse, toasted brioche, roast shallot, beef shin croquette, peppercorn sauce	£40.00
<b>Chargrilled dry-aged Stokes Marsh Farm 16oz Chateaubriand to share,</b> confit garlic & tomatoes, triple cooked chips, spinach avocado salad, honey & mustard dressing, brandy peppercorn & bearnaise sauce	£80.00

## Sides £5.00 each

Buttered samphire & peas   Koffman skin on skinny fries
Spinach avocado salad, roast sweetcorn, honey & mustard dressing   Creamy mash, spring onion & chives
Triple cooked parsnips, sweet mustard ketchup

A discretionary service charge of 10% will be added to the bill

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten, & other allergens are present  
If you have any food allergy or intolerance query, please speak to a member of the team