



Aperitifs

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

Appetiser

Cauliflower 'popcorn' teriyaki, chilli & spring onion

Starters

Trio of Porthilly Rock oysters

(natural, pickled & tempura battered) crème fraiche, herb oil, gherkins, red wine shallots

Confit duck spring rolls,

enoki mushrooms, cucumber, spring onion & leek salad, sweet chilli, soy & sesame dressing

Chargrilled asparagus,

crispy hens egg, endive salad, grilled lemon dressing, beurre noisette hollandaise

Mains

'Mi cuit' Loch Duart salmon,

crab ravioli, charred leek, pak choi, prawn & tomato sauce, basil oil

Chargrilled West End Farm Pork tomahawk,

chive mash, black pudding, spiced apple puree, tamarind glaze

Quickes cheddar twice baked souffle,

chargrilled purple sprouting broccoli, chive & white wine cream sauce, frisée & hazelnut salad

West woodhay lamb sharer,

rack with herb crumb, confit shoulder spiced with raz al hanout, kofta, boulangère potatoes, lamb fat carrots, olive tapenade, lamb sauce & mint salsa verde

Desserts

Chocolate marquise,

chocolate & hazelnut, doughnuts, honeycomb & strawberries

Yorkshire rhubarb & tonka bean pannacotta,

poached rhubarb, caramelised white chocolate, raspberry sorbet, basil crisps

Cinnamon smoked apple tarte tatin to share,

salted caramel sauce, New Forest vanilla ice-cream & Calvados Chantilly

£50 per person/drinks pairing £70

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