



## STARTERS

Creamy wild mushrooms,  
toasted brioche, crispy hens eggs, truffle

Braised ham hock terrine,  
piccalilli, sourdough croutes

Gin cured Chalkstream trout,  
pickled cucumber, radish, fennel & mint relish, herb crème fraiche

## MAINS

Grilled seabass,  
new potatoes, samphire & peas, caper & herb beurre noisette

Cornfed chicken breast,  
fondant potatoes, grilled gem lettuce, peas a la Française

Twice baked goats cheese souffle,  
chargrilled seasonal greens, chive cream sauce, watercress & crispy onion salad

## DESSERTS

Sticky toffee pudding,  
sticky sauce, vanilla ice-cream

Lemon posset,  
raspberry coulis, raspberries, ginger shortbread

Chocolate marquise,  
torched oranges, blood orange sorbet

**£40 per person**

*Where possible we use as much produce from our beautiful Faccombe Estate, from our wild game to the fruit from our orchards  
Due to seasonality some ingredients may change depending on availability*

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