



## SMALLER PLATES

Seasonal soup of the day **(VE)** 8

Whipped chicken liver mousse, plum chutney, watercress, toasted brioche 8.9

Seared scallops, black pudding, Parma ham & tomato hollandaise 16.5

Prawn, smoked salmon, avocado & cherry tomato cocktail with focaccia 13.5

Warm hummus salad of roasted squash & beets, dukkah, pomegranate, flatbread **(VE)** 9.5

Glazed Hampshire pig's cheek, celeriac, beetroot & apple remoulade 9.9

Crispy squid & aioli 9.8

## LARGER PLATES

Classic fish pie, seasonal greens 22

Chicken Kiev, cheddar & chive mash, peas, leeks & greens 19.9

Cornish Orchard battered North Sea haddock, chunky chips, pea purée & tartare sauce 19.5

Rib & Chuck beef burger with Cheddar cheese, smoked bacon, house relish & skin on fries 18.9

Rolled shoulder of Hampshire lamb, dauphinoise potatoes, seasonal greens, rosemary jus 26

Mushroom, chickpea & beetroot burger, skin on fries **(VE)** 15.9

Chargrilled pork chop, peperonata, potato rosti & tenderstem broccoli 19.5

Hampshire 28 day dry aged, 8oz Ribeye, cherry tomatoes, herb grilled mushroom, house salad, fries 34

Add a peppercorn, bearnaise, red wine, chimmichurri or garlic butter sauce 2.95

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## A LITTLE MORE ON THE SIDE

Spring vegetables 4.9 **(V)** **(VE\*)** | Garlic field mushrooms 4.9 **(V)** **(VE\*)**

Truffle & parmesan fries 5.5 **(V)** | Chunky chips 4.9 **(VE)** | Skin on fries 4.9 **(VE)**

Cheddar & chive mash 4.9 **(V)** | Dressed house salad 4.9 **(V)** **(VE\*)**

### **V - Vegetarian VE - Vegan VE\* - Vegan option available**



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens intolerances before ordering. Scan the QR code for full allergen menu.

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.



# ALL DAY DINING

## OUR PROVENANCE

"Our beef & lamb are sourced from Owton`s Butchers at Chalcroft farm, a family-run business with over 750 years of farming heritage. Billy Owton selects our 28-day dry aged beef from traditional breeds like Angus, Hereford, and Sussex, all raised locally on Hampshire farms."

## TODAY'S SPECIALS

## GREAT BRITISH BAR SNACKS

Croquettes of the day, horseradish mayonnaise 8.7 | Teriyaki pork bites 9.5  
Fillet steak sliders 9.9 | Satay chicken, curried peanut sauce 8.5  
Sesame prawn toast 9.5 | Korean fried cauliflower **(VE)** 5.8  
Edamame beans, chilli salt **(VE)** 5.8