



Seasonal Set Menu

Two Courses - £26 | Three Courses - £32

To Start

Wild Mushrooms on Toast

Soft Poached Egg,
Sourdough
V, GFO

Smoked Chicken & Wholegrain Mustard Terrine

Bacon Jam, Caramelised
Baby Gem, Focaccia

Seasonal Soup

served with fresh
Sourdough
GFO, V

To Follow

Steak Frites and Salad GFO

Add a sauce - Peppercorn, Bearnaise, Red Wine Jus £2.50 supplement

Pink Bream Sweetcorn Chowder GFO

Kale

Katsu Squash Schnitzel

Fries, Salad

To Finish

Plum and Ginger Stem Steamed Pudding

Vanilla Custard

Lime and Chilli Pineapple Carpaccio

Mojito Sorbet GF, VG

Hampshire, Dorset and Isle of Wight Cheese

Spiced Apple Chutney, Artisan
Biscuits, Candied Walnuts N
£4 Supplement

