

Evening Menu

If you have any special dietary requirements or allergies, please let a member of staff know as soon as possible

GF - Gluten Free, N - Contains nuts, V - Vegetarian, VG - Vegan, VGO - Vegan Option Available,
GFO - Gluten Free Option Available, VO - Vegetarian option available

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

Nibbles

Beer Battered Samphire with Lemon Hollandaise V | BBQ Pork Belly Bites | Halloumi Fries with Sweet Chilli Mayonnaise V, GFO | Olives VG, GF | Chic Pea Chips with Mint Yoghurt
£6 Each or Three for £15

Small Plates

Solstice Jersey Cows Cheese | Red Wine Poached Pears, Chicory, Honey Thyme Dressing V, GFO, VGO - £10 | £20 - Main Course

Seasonal Soup | served with Sourdough Baguette *GFO* - £10

Wild Mushrooms on Toast | Soft Poached Egg, Sourdough V, GFO - £12

Stanwell Scotch Egg | Please ask for details of the current special - £14

Hand-Dived Shetland Scallops | Smoked Bacon Jam, Lemon Gel, Micro Herb Salad GF - £14

Smoked Guinea Fowl Pressing | Basil Gel, Pickled Shallots, Foccacia, Red Onion Jam GFO - £12

Stanwell Smoked Trout | Keta Caviar, Pancetta Crumb, Pickled Fennel GF - £13

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Red Onion Chutney, Tzatziki, Honey and Thyme Goats Cheese, Sourdough, Focaccia V, VGO. GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Smoked Trout, Avruga Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34

Mains from The Land

Duo of Aged Beef | Slow Cooked Sirloin, Sticky Beef Cheek, Horseradish Mash, Pickled Shallot Rings *GFO* - £34

28 Day Aged 8oz Sirloin Steak *GFO* | Cherry Tomato, Parmesan and Rocket Salad - **£35** served with a choice of side
Add a sauce - *Peppercorn, Red Wine, Bearnaise GF* - **£3**

Duo of Hampshire Venison | Loin, Mini Venison Pie, Smoked Parsnip Purée, Roasted Root Vegetables, Sherry and Shallot Jus *GF* - £32

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan and Rocket Salad *GFO* - £85
Add a sauce - *Peppercorn, Red Wine, Béarnaise* - all GF - £3

Roasted Breast of Chicken | Pea and Bacon Fricassee, Pomme Anna, Duck Fat Carrot, Red Wine Jus *GF* - £28

14oz Dorset Pork Tomahawk | Confit Tomato, Charred Tenderstem, Chimichurri *GF* - £32

Mains from The Sea

Fish and Chips | Fillet of Cornish Haddock, Chunky Chips, Mushy Peas, Tartare Sauce - £24

Bass Fillet | Tagliatelle, Sea Herbs, Caviar Sauce - £26

Sole Fillets | Gravadlax Sauce, Salt & Vinegar Potatoes, Spinach GFO - £30

Cornish Day Boat Fish Pie | Seasonal Greens GF - £28

Mussels Marinière | Served with Fresh Bread and Skinny Fries *GFO* - £24 | £12 - Starter *No Fries*
Served in White Wine, Cream Garlic *GFO*

Mains from The Garden

Winter Squash Tart | Solstice Jersey Cows Cheese, Rocket and Balsamic Salad V - £20

Glazed Goats Cheese | Tomato and Butterbean Cassoulet *GFO, V, VGO* - £26

Sides

Peas, Bacon, Caramelised Onion *GF* | Confit Garlic & Lemon Saphire *GF* | New Potatoes *GF*
Maple Glazed Carrots and Bacon *GF* | Seasonal Greens *GF* - £6 each

Fries

Chunky Chips *GFO* | Skin on Fries *GFO* - £6 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7.50

