



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

Sea Bass

Tomato and Butterbean Cassoulet GF, VO, VGO

Gnocchi

Rosary Ash Goats Cheese, Spinach, Olives, Roquito Peppers V

To Finish

Tonka Bean Panna Cotta

Compressed New Forest Strawberries,
Micro Lemon Sponge GFO

Lime and Chilli Pineapple Carpaccio

Lime and Ginger Sorbet GF, VG

Hampshire, Dorset and Isle of Wight Cheese

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

