

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 | Korean BBQ Pork Belly Bites | Salt & Pepper Squid with Black Garlic Mayonnaise | Halloumi Fries with Spiced Tomato Chutney
V, GFO Olives VG, GF | Falafel and Plum Sauce VG, GF - **£6 Each or Three for £15**

Small Plates

Crispy Fried Goats Cheese Salad | Caramelised Walnuts, Chicory Leaves, Figs GFO, N, 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 Carrot Purée, Crispy Capers, Golden Raisin Gel GF - £14

Cornish Mussels | Served with Fresh Bread - £10 | £20 - Main Course *with Fries*
Served in White Wine, Cream, Garlic GFO

Smoked Chicken and Wholegrain Mustard Terrine | Bacon Jam, Caramelised Baby Gem, Focaccia GFO - £12

Sharing Boards

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

From The Land | Prosciutto, Bresaola, Bavette Steak, Pork Pie, Balsamic Onions, Vine Tomatoes, Cornichons, Tunworth, Cranborne Blue Cheese, Béarnaise Sauce, Branston Pickle®, Tomato Chutney, Sourdough, Focaccia GFO - £34

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Beetroot Cured Salmon, Avruga Caviar, Salt & Pepper Squid, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34

Mains from The Land

28 Day Aged 8oz Rib Eye Steak GFO | Parmesan and Rocket Salad - £34
served with a choice of side and sauce - Peppercorn, Red Wine, Bearnaise GF

Hampshire Venison Loin | Roasted Celeriac, Butternut Squash Purée, Crispy Cavolo Nero, Pickled Blackberry Jus GF - £36

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan and Rocket Salad GFO - £85
served with a choice of sauce - Peppercorn, Red Wine, Béarnaise - all GF

Roasted Breast of Guinea Fowl | Pea, Bacon and Carrot Fricassee, Pomme Anna, Red Wine Jus GF - £28

Mains from The Sea

Cornish Day Boat Fish of the Day GF | Served with Samphire, Lemon Hollandaise and a choice of side - Market Price

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

Pan-fried Sea Bass | Confit Garlic Crushed Potatoes, Scallop Roe Sauce, Samphire GF - £24

Fillet of Stone Bass | Mussel and Sweetcorn Chowder, Buttered Kale GF - £28

Mains from The Garden

Winter Squash Tart | Tunworth Cheese, Garden Salad V - £18

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

Sides

Confit Garlic & Lemon Samphire GF | **New Potatoes with Shallot & Parsley Butter** GF
Side Salad GF | **Seasonal Greens** GF - £6 each

Fries

Chunky Chips GFO | **Skin on Fries** GFO - £5 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7

