



# Seasonal Set Menu

Two Courses - £28 | Three Courses - £32

## To Start

### Wild Mushrooms on Toast

Soft Poached Egg,  
Sourdough  
V, GFO

### Smoked Guinea Fowl

#### Pressing

Basil Gel, Pickled Shallots, Foccacia,  
Red Onion Jam

### Seasonal Soup

served with fresh  
Sourdough  
GFO, V

## To Follow

### Beef Blade

Horseradish Mash, Seasonal Greens,  
Bourguignon Sauce

### Pan Roasted Hake

Tagliatelle,  
Gravadlax Sauce

### Roasted Beetroot

Whipped Goats Cheese,  
Gnocchi

## Optional Sides

Triple Cooked Chips or Fries - £6 | Seasonal Greens - £6 | Truffle and Parmesan Fries - £7.50 | Side Salad - £6  
Confit Garlic & Lemon Samphire - £6 | Peas, Bacon, Caramelised Onion - £6 | Maple Glazed Carrots and Bacon - £6

## To Finish

### Sticky Toffee Pudding

Salted Caramel Sauce, Clotted Cream Ice Cream

### 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

