



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, Focaccia,
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

