



# Seasonal Set Menu

Two Courses - £28 | Three Courses - £32

## To Start

Wild Mushroom Arancini

Truffle Mayonnaise  
V

Smoked Guinea Fowl  
Pressing

Basil Gel, Pickled Shallots, Focaccia,  
Red Onion Jam

Seasonal Soup

Served with Sourdough Baguette

## To Follow

Pork Tenderloin

Mustard Mash, Greens,  
Cider Sauce

Fillet of Bream

Spinach, Chunky Chips,  
Warm Tartare Sauce

Roasted Gnocchi

Olives, Roquito Peppers, Feta Pesto  
V, N

### Optional Sides

Chunky 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

Toffee 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



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