

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, Lemon Hollandaise V | Halloumi Fries, Sweet Chilli Mayonnaise V, GFO | Olives VG, GF | Chickpea Chips, Mint Yoghurt VG, GF | Wild Garlic Arancini V
£6 Each or Three for £15

Small Plates

Solstice Jersey Cow Cheese | Red Wine Poached Pear, Chicory, Honey Thyme Dressing V, GFO, VGO - £10 | £20 - Main Course

Seasonal Soup | served with Sourdough Baguette GFO - £10

New Forest Wild Mushrooms on Toast | Soft Poached Egg, Sourdough V, GFO - £12

House Scotch Egg | Please ask for details of the current special - £14

Pot-Caught Cornish Disco Scallops | Smoked Bacon Jam, Lemon Gel, Lusso Leaf Micro Leaf Salad GF - £15.50

Onion Risotto | Braised Beef, Scorched Leek, Red Wine Sauce GF - £14

Stanwell Smoked Trout | Keta Caviar, Pancetta Crumb, Pickled Fennel GF - £13

Sharing Boards

From The Garden | Hummus, Stuffed Peppers, Balsamic Onions, Marinated Artichokes, Vine Tomatoes, Grilled Aubergine and Courgette, Smoked Halloumi, Crudités, Red Onion Chutney, Tzatziki, Chickpea Chips, Sourdough, Focaccia V, VGO, GFO - £32

From The Sea | Mussels, Whitebait, Tiger Prawns, Cockles, Stanwell House Smoked Trout, Avruga Caviar, Fennel & Rocket Salad, Charred Lemons, Crème Fraiche, Tartare Sauce, Lemon Hollandaise, Blinis, Sourdough, Focaccia - £34.50

Includes 50p charity donation to 'Room to Reward'. Please ask if you would like to find out more about our chosen charity.

Mains from The Land

Surrey Farm 28 Day Aged 8oz Sirloin Steak GFO | Cherry Tomato, Parmesan and Rocket Salad - £35 served with a choice of side
Add a sauce - Peppercorn, Red Wine, Béarnaise GF - £3

Hampshire Venison Loins | Smoked Parsnip Purée, Roasted Root Vegetables, Sherry and Shallot Jus GF - £30

Chateaubriand for Two | Triple Cooked Chips, Roasted Vine Tomatoes, Parmesan and Rocket Salad GFO - £85
Add a sauce - Peppercorn, Red Wine, Béarnaise - all GF - £3

Pan Roasted Gressingham Duck Breast | Duck Fat Fondant Potato, Creamed Peas, Bacon and Onion, Cherry Jus - £28

Slow Cooked Pork Belly | Sarson's Malt Vinegar Glaze, Bubble & Squeak Cake - £28

Mains from The Sea

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

Sea Bass Fillet | Warm Tartare Sauce, Jalapeno, Confit Pink Fir Potatoes, Kale GF - £26

Seared Trout Fillet | Saffron Sauce, Gnocchi, Shellfish GFO - £24

Cornish Day Boat Fish Pie | Seasonal Greens GF - £28

Cornish Mussels Marinière | Served with Fresh Bread and Skinny Fries GFO - £24 | £12 - Starter No Fries
Served in White Wine, Cream Garlic GFO

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

Mains from The Garden

Soy Glazed Celeriac | Charred Bok Choi, Pickled Vegetable Stir Fry GFO, VG - £22

Chicory Tart | Cranborne Blue Cheese, Rocket Salad with Balsamic Vinegar V, GFO - £22

Sides

Peas, Bacon, Caramelised Onion VO, GF | **Confit Garlic & Lemon Samphire** V, GF

New Potatoes V, GF | **Maple Glazed Carrots and Bacon** GF, VO - £6 each

Truffle Macaroni Cheese, Tunworth Cheese, Crispy Onion V - £8

Fries

Chunky Chips GFO | **Skin on Fries** GFO - £6 each

Garlic, Truffle & Parmesan Loaded Fries | Truffle Mayo, Chives, Crispy Onions GFO - £7.50

