

Wine & Dine Upgrade

Why not add a bottle for just £20?

Le Serin Blanc
Le Serin Old Vine



Locals Lunch

Monday to Thursday from 12pm-3pm

Two Courses - £28 | Three Courses - £30

To Start

Tomato Carpaccio

Pesto Dressing, Rocket, Goats
Cheese V, GF

Stanwell Smoked Salmon

Keta Caviar, Pickled Fennel, Crème
Fraîche, Lemon Gel GF

Crispy Pork Belly

Pickled Red Onion, Lusso Leaf
Micro Salad, Apple Gel GFO

To Follow

Chicken Breast

Confit Potato, Greens, Wild
Mushroom Sauce GF

Bream Fillet

New Potatoes, Sun-dried Tomatoes,
Olives, Greens GF

Gnocchi

Balsamic Onions, Roquito Peppers,
Tomato Fondue, Goats Cheese,
Rocket, Aged Balsamic Glaze V

Optional Sides

Chunky Chips or Fries GFO - £6.50 | Garlic, Truffle and Parmesan Loaded Fries GFO - £7.50

Garden Salad GF, V - £6.50 | Tenderstem Broccoli, Sherry Vinegar Glaze VO, V, GF - £6.50 | New Potatoes V, GF - £6.50

To Finish

Raspberry Eton Mess

Yuzu Sorbet V, GF

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.