



Autumn Set Menu

Monday to Thursday

Lunch | Two Courses - £28 | Three Courses - £30

Dinner | Two Courses - £34 | Three Courses - £36

To include a glass of white or red house wine

To Start

Mushroom Parfait

Crispy Mushroom Brioche, Fig
Chutney V, GFO

Beetroot and Orange Smoked Salmon

Keta Caviar, Pickled Fennel, Crème
Fraîche GF

Crispy Pork Belly

Pickled Red Onion, Lusso Leaf
Micro Salad 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, 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 Pecans N

£4 Supplement



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