

Bar snacks

Warm sourdough, butter 7
Gordal olives 6
Sausage roll, HP sauce 7
Scotch egg, mustard mayonnaise 8
Turmeric fried onions, vegan cheese & chive dip 7

Sharers

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 20 Charcutererie, mortadella, coppa, salami, mixed pickles, salted cracker bread 18.5

Starters

Soup of the day, warm sourdough 10 Chicken liver pâté, toasted sourdough 11 Pressed crispy lamb belly, caramelised cauliflower, caper & raisin puree, mint jus 12 Seared scallop, toasted fregola, broad beans, salsa verde 13.5 Roast pumpkin salad, vegan Parmesan cream, charred onions, salted seed brittle 11 Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa 12.5

Mains

Beef Wellington, celeriac pure, wild mushrooms, broccoli, jus 38
Roast hake, garlic mussels, braised leeks, onion soubise 26
Rib & flank burger, applewood cheese, burnt shallots, crumble, relish, skin on fries 18.5
Cider-battered fish & chips, mushy peas, tartare sauce 18.5
Dry aged rack of lamb, braised shoulder shepherd's pie, carrot puree, mint jus 34
Charred broccoli Caesar salad, seaweed burnt leek crumb 17.5
Porcini mushroom risotto, parsley pesto, truffled wild mushrooms 18
Herb roast chicken supreme, gnocchi, peas, smoked pancetta 19

Sides

Harissa broccoli, lemon oil 7 Thick cut chips 6 Skin on fries 6 Truffle & Parmesan fries 7 Mixed salad, toasted sesame dressing 7

Desserts

Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream 7 Orange & ginger steam pudding, vanilla custard 7.5 Dark chocolate mousse, mulled cherries, honeycomb 7 Seasonal cheese board, spiced pear chutney, truffle honey, salted cracker 13.5 Selection of ice creams 3/scoop



Scan the QR for allergens and & kcal information or ask a member of staff for a calorie menu. Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.