Main Menu

APERITIF DRINKS

- **Aperol Spritz**  Aperol, Prosecco, soda  8.00
- **Peach Bellini**  Prosecco, peach liqueur, peach puree  7.50
- **Chambord Royale**  Prosecco, Chambord  7.50
- **Elderflower Grand Spritz**  Belvedere Vodka, St. Germain, soda, Prosecco  7.95
- **Flower Power**  Seedlip Spice 94, apple juice, sugar syrup, muddled raspberries  5.50

NIBBLES

- Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE)  3.50
- Halloumi fries, spring onions, Gotcha ketchup, spicy mayonnaise (V*)  5.50
- Marinated olives (VE)  2.95

STARTERS

- **Fried Buttermilk Chicken**  6.75
  spicy mayonnaise, jalapeños, micro coriander
- **King Prawn & Crab Bruschetta**  7.25
  Marie Rose sauce, smoked paprika, charred lemon
- **Crispy Smoked Pork Belly**  9.50
  grilled scallop, pea puree, crispy bacon
- **Heritage Tomato Tart** (V)  6.95
  basil & rocket salad, Old Winchester cheese
- **Caramelised Onion, Thyme & Cider Soup** (V)  5.95
  giant Butler’s Mature Cheddar crouton
- **Pork & Chorizo Scotch Egg**  6.95
  roasted chorizo mayonnaise, pea shoots
- **Sprong Salad** (VE)  6.25
  maple-glazed carrots, orange segments, avocado, spinach leaves,
butter, mustard dressing, chilli toasted seeds

SHARERS

- **Baked British Camembert** (V)  11.95
  with honey & thyme, red onion & balsamic jam, charred sourdough
- **Ploughman’s**  14.50
  maple-glazed ham, Butler’s Mature Cheddar, pork & chorizo scotch egg, piccalilli,
pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise
- **Mezze Sharer** (V*)  13.95
  Halloumi fries with spring onions & spicy mayonnaise, marinated olives,
feta cheese, Peppadew® peppers, baby gem lettuce, hummus with harissa chickpeas, toasted pitta bread

If you have an allergy or intolerance, please speak to a team member before you order food or drink.
MAINS

**BACON & CHEESE BURGER**  13.75
Dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

**CURRIED CAULIFLOWER BURGER (V*)**  11.50
Cucumber raita, mango chutney, seeded brioche bun, skinny fries

**BUTTERNUT SQUASH & CHICKPEA CURRY (VE)**  12.50
Braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

**LEMON & THYME ROASTED CHICKEN BREAST**  14.25
Marinated Mozzarella, roasted mixed carrots, sautéed new potatoes, crispy prosciutto, gravy

**CHICKEN, HAM HOCK & PEA PIE**  13.95
Thyme-roasted heritage potatoes, sautéed green beans, gravy

**BAKED SEA BREAM**  15.95
Braised peas & lettuce, warm tartare sauce

**CHICKEN KIEV**  14.50
Buttery mash, seasoned green beans, gravy

**GRILLED FARMHOUSE SAUSAGES**  11.75
Colcannon, crispy bacon, onion gravy

**ALE-BATTERED FISH & TRIPLE-COOKED CHIPS**  13.75
Sweet mushy garden peas, chunky tartare sauce

**CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V)**  9.95
Balsamic dressing

*Add grilled chicken  4.00*

**STONE-BAKED PIZZAS**

Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.

**MARGHERITA (V)**  8.95
With marinated buffalo Mozzarella, oak-smoked tomatoes, basil

**SALAMI PEPPERONI**  9.95
With Peppadew® peppers, red chillies, jalapeños

**KOREAN SPICY CHICKEN**  10.75
With Peppadew® peppers, red onion, goat’s curd, fresh chillies

**SPICY KING PRAWNS**  12.75
With chorizo Ibérico, smoked anchovies, rocket, lemon zest, fresh chillies

**CHESTNUT MUSHROOMS (V)**  10.25
With white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

**SMOKED PORK BELLY**  11.75
With lime ricotta, spring onion, sweet chilli sauce, lime zest

**BEEF RAGU**  12.50
With salami pepperoni, chorizo Ibérico, prosciutto ham

**PROSCIUTTO HAM**  10.25
With caramelised pineapple, oak-smoked tomatoes

Garlic dough balls (V) / Tomato & Parmesan dough balls  4.00 EACH

*Swap half of any pizza for our house salad with a balsamic dressing.*

**OUR CHOICE**

**ROPE-GROWN THAI-STYLE MUSSELS**  15.00
Coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries

*Complement with the fresh and vibrant flavours of Bodegas Martinez La Orden  13.5%  29.00*
**CHAR-GRILL OVEN-COOKED STEAKS**

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days. All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.

| 8OZ RUMP | Recommended medium | 17.95 | one of the tastiest cuts; the rump isn’t as tender as other cuts but it’s all about the flavour with this one |
| 8OZ SIRLOIN | Recommended medium rare | 20.95 | taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling |
| 8OZ RIB EYE | Recommended medium | 23.95 | you get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling |
| 8OZ FILLET | Recommended medium rare | 26.95 | the most prized cut of all, the fillet is incredibly tender |

*Béarnaise / Chimichurri / Peppercorn sauce 1.95 each*

**CAULIFLOWER STEAK (V*) 11.50**
charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries

**ARGENTINIAN STEAK**

| 12OZ RIB EYE | 29.95 | Recommended medium |
| 18OZ BRITISH CÔTE DE BOEUF | 31.95 | Recommended medium |

**LARGER CUTS**

| 16OZ CHATEAUBRIAND | Recommended medium | 56.00 (28.00 per person) | the classic cut to share, taken from the centre tenderloin, next to the fillet |

**SIDES**

- Skinny fries (VE*) 3.50
- Sweet potato fries (VE*) 3.50
- Triple-cooked chips (VE*) 3.50
- Salt & vinegar onion rings (V*) 3.50
- Clotted cream mash (V) 3.50
- Charred vegetables & marinated Mozzarella salad (V) 3.50
- Maple-roasted carrots, toasted chilli seeds (V) 3.50
- Sautéed green beans & minted peas (V) 3.50
- Chorizo mac & cheese, sourdough crust 5.00

**TURN OVER FOR DESSERTS**
DESSERTS

**WHITE CHOCOLATE SPHERE (V) 6.50**
with a peanut butter parfait, chocolate ganache & hazelnut praline

**BAKED LEMON CURD CHEESECAKE (V) 6.50**
clotted cream, crème anglaise

**RHUBARB & CUSTARD TART (V) 6.50**
rhubarb purée, crème pat, vanilla pod ice cream

**RASPBERRY SORBET (VE) 5.00**
red berry coulis, strawberries, freeze-dried raspberries, fresh mint

**GOOEY CHOCOLATE BROWNIE (V) 6.50**
vanilla pod ice cream, caramel sauce, honeycomb

**THE SHARER (V) 14.50**
a selection of three of our desserts, for those who can't decide; Rhubarb & custard tart, Baked lemon curd cheesecake & Gooey chocolate brownie

**CHEESE & BISCUITS (V)**
a selection of farmhouse cheese; Blue Monday, British Camembert, Old Winchester Extra Mature and Fountain’s Gold Cheddar served with cheese oatcakes, Bath Oliver biscuits, grapes and apricot & ginger chutney

*Enjoy all four cheeses to share 10.95 or choose one cheese 6.50*

DESSERT WINES

*The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.*

**QUADY WINERY, ESSENSIA ORANGE MUSCAT USA 15% 23.00**
sweet oranges & apricots balanced with a fine citric acidity

**CARLO PELLEGRINO, PASSITO DI PANTELLERIA ITALY 15% 23.00**
dried fruits & apricots; elegant in style

**SAINT CLAIR AWATERE NOBLE RIESLING NEW ZEALAND 12.5% 31.00**
pear & stone fruit with a long lingering sweet honey finish

**CASTELNAU DE SUDUIRANT, SAUTERNES FRANCE 14% 31.00**
aromas of orange blossom & spices; soft & delicate

SUNDAY ROASTS

*We love Sundays and think they should be full of indulgence and spent with the people you love. That’s why our roasts with home-made Yorkshire puddings, roast potatoes and all the trimmings are the perfect feast for all to enjoy.*

ASK ABOUT BOOKING YOUR TABLE

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a “free from” claim. We only state allergens if they are an ingredient of a product. We do not include ‘may contain’ information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it’s a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.