

## STARTERS & SALADS

Roasted beets, English goats curd, toasted hazelnuts, cress v*	9
Courgette & leek tart, cacklebean egg, herb salad, mustard dressing v	9
British charcuterie plate, chutney, toast	12
St Ives monkfish scampi, curry tartare	12
Sliced raw beef, truffle dressing, rocket, Winchester cheese	14
Crab salad, avocado, pickled shallots, toasted homemade soda bread	16
Superfood salad bowl, wild rice, avocado pb	18
Grilled chicken salad, avocado, broccoli, tomato, radish, mustard dressing	19
Seared yellowfin tuna salad, new potato, green beans, boiled egg	22

## FLATBREADS ARRIVES WHEN READY

Buffalo mozzarella & tomato v	12
Suffolk chorizo, fennel, smoked mozzarella, chilli	13
Asparagus, spring pea, macadamia cheese pb	12
Curried Atlantic shrimp, pickled shallots, fresh chives	12

## MAINS

Pea & broad bean risotto, Winchester cheese v*	18
Cornish hake & chips, crushed peas, homemade tartare	19
Chicken schnitzel, confit tomato, rocket & British parmesan	21
Porthilly mussels, cider, cream, sea herbs, crusty baguette	22
Wagyu burger, pulled short rib, truffle aioli, swiss cheese, fries	22
Grilled tiger prawns, garlic, parsley & lemon	24
Sea trout, kohlrabi, butter sauce, orange & fennel salad	24
32 day aged rare breed sirloin or ribeye with fries	30 / 32
Lamb cutlets, grilled red chicory, watercress pesto	34
600g Grass roots chateaubriand to share with fries	80

COMPLIMENTARY STEAK SAUCE: BEARNAISE / PEPPERCORN

## SIDES

Skin on fries v	6
Triple cooked chips, truffle aioli, Winchester cheese v	8
Grilled broccoli, walnut, confit garlic pb	7
Isle of Wight tomatoes, pickled shallots, basil pb	7
House green salad, mustard dressing v	5

## COCKTAILS

Autumn Cup, Sipsmith London Cup, cucumber, blackberries, lemon, rosemary, lemonade	12.5 / 46 jug
Fig Old Fashioned, Bourbon, fig liqueur, bitters	12.5
Smoked & Spiced Margarita, Tequila, Dangerous Don Mezcal, melonade, chilli, lime, agave	13
Poire Sour, Pisco ABA, pear syrup, lime, foamer	13
Blackberry & Rosemary Collins, Hendrick's Gin, blackberry syrup, lime, soda water	12
Smokegroni, Dangerous Don Mezcal, Campari, Cocchi Vermouth, dehydrated pineapple	12.5
Star Of Passion, Vodka, FAIR Passion Fruit, pineapple, lime, vanilla	12.5
Apple & Blackberry Spritz, 30&40 Double Jus, Maraska Maraschino, apple, blackberry, prosecco	12.5
British Garden Spritz, Aker Rosé English Aperitif, blackcurrant, Sassy Rosé Cider	13.5

## 0%

Hazy Forest, Amarico Aperitivo, Pentire Aperitif, Everleaf Forest	10
Citrus Kick Mule, Crossip Citrus & Dandy Smoke, lime, ginger beer	8
British Orchard, cox & bramley juice, pear, lime, ginger ale	10

## CHAMPAGNE & SPARKLING

	gls	btl
NV Prosecco Prima Alta, Veneto, ITA	9	41
NV 'La Folie' Sparkling Rosé, Maison Mirabeau, Provence, FRA	9.5	47
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	14	77
NV Noughty Sparkling Chardonnay, 0%, Thomson, GER	7	35

## WHITE

2022 Grillo, Il Folle, Sicily, ITA	8.5	31
2022 Picpoul de Pinet, Domaine Renine Juleit "Languedoc-Roussillon, FRA	9	36
2022 Sauvignon Blanc, Touraine, 'Flint', C. & D. Delecheneau, Loire, FRA	10	40
2022 Chardonnay, Hartenberg Wine Estate, Stellenbosch, SA	11.5	46
2020 Riesling Trocken, Selbach-Oster, Mosel, GER	13	52

## ROSÉ

2021 Côtes de Provence, 'Écorce' Buissonnière, V. Courrèges, Provence, FRA	10	41
2022 Côtes de Provence, 'Pure', Maison Mirabeau, Provence, FRA	12.5	50
2022 Côtes de Provence, 'Etoile', Maison Mirabeau, Provence, FRA	13.5	56

## RED

2022 Les Jardins Fleuris, Languedoc-Roussillon, FRA	8.5	31
2022 Primitivo, Terre di Montelusa, Puglia, ITA	9	35
2019 Pedra a Pedra, Quinta da Pedra Alta, Douro, PRT	9.5	38
2022 Malbec, La Linda, Bodega Luigi Bosca, Mendoza, ARG	12.5	47
2019 Rioja, La Montesa Crianza, Palacios Remondo, Rioja, ESP	14	56