



TO START

Baked sourdough, whipper butter, sea salt v	6
Suffolk ham hock sausage roll, house piccalilli	9
St Ives monkfish scampi, curry tartare	12
British charcuterie, chutney, walnut toast, house pickles	12
Chilled tomato soup, dressed Cornish crab, cucumber, fresh mint	12
Courgette flower, Rosary goat's cheese, heritage beet salad, honey v	10
British burrata, girolles, Wiltshire summer truffle, toast v	14



SUNDAY ROAST FROM 12PM

Herb-fed chicken breast, Yorkshire pudding, gravy	22
Aged Dexter beef, Yorkshire pudding, gravy	26
Mushroom & beetroot Wellington, Portobello jus pb	18

SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

MAINS

Chicken salad, avocado, broad bean, tomato, radish, mustard dressing *	21
Pan roasted Cod, Cornish new potatoes, tomato & caper dressing	24
Brooke farm pork schnitzel, celeriac remoulade, lemon	19
Beer battered haddock, triple cooked chips, crushed peas, house tartare	20
Summer squash risotto, courgette, peas, Winchester cheese v*	18
Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter	24
British Wagyu burger, smoked cheddar, truffle, bacon, relish, skin on fries	22
Dexter Sirloin [or] Ribeye, portobello mushroom, skin on fries	32 / 35

Complimentary steak sauces: Peppercorn / Béarnaise

SIDES

Skin on fries v	6
Triple cooked chips, truffle aioli, Winchester v	8
Cornish new potatoes, mint butter v	6
Mixed leaf salad, English Parmesan v	5
Tomato & pickled shallot salad pb	6
Green beans, confit shallots, garlic v	6

GO BOTTOMLESS.
90 MINS UNLIMITED PROSECCO OR
MIMOSAS PRICED AT 24PP.
ALL GUESTS TO DINE WITH THE
SAME DRINKS OPTION.

PB = PLANT BASED
V = VEGETARIAN
* = PLANT BASED ON REQUEST

PLEASE LET US KNOW OF DIETARY OR ALLERGEN NEEDS.
AN OPTIONAL 12.5% SERVICE CHARGE IS ADDED TO YOUR BILL.