

TRY THE VEG FEASTING MENU - 50PP

The full experience. Sit back and let our chef prepare a curated selection of vegetarian seasonal favorites, plus a special off-menu dish!

*menu option only available for the whole table



Marinated Olives (V/GF)	5
Warm Ale & Malt Loaf, Smoked Marmite Butter (GFO)	7
Smoked Lancashire Cheddar Muffin & Dill Pickle Ketchup (GFO)	6.5
Marinated Isle of Wight Tomato Salad, Romesco & Jalepano Dressing (GFO)	12
Sweet & Sour Sticky Beetroot, Tarragon Seed Dressing & Lancashire Cheese Custard (V/GF)	14
Salt-Baked Celeriac, Plum, Confit Garlic (GF)	12
Charred Courgette, Dill Vinegar, Parsley, Squash & Smoked Butter Sauce (GF)	13
Charred Tenderstem Broccoli, Chilli Butter, Basil Curd & Toasted Hazelnuts (GFO/NFO)	12
Old Winchester Potato Gratin, Pesto, Creme Fraiche (GF/NFO)	8
Rosemary Fries & House Sauce (GF)	6.5
Calvados Custard Tart, Granny Smith Apple Sorbet	12
Chocolate & Ale Mousse, Peanut, Kirsch & Malt Ice Cream (NFO/GFO)	14
Sticky Ginger Cake, Rum, Butterscotch, Blackberry, Lemon Thyme Icecream	12
Baron Bigod Cheese, Bourbon Treacle Cake & Roasted Apple Chutney (GFO)	13