



HAIR OF THE HOG

Bloody mary £8

Sipsmith breakfast martini £7.5

Aperol spritzer £6.5

Granny's embrace £7

Hot buttered guinness £7.5 ½ pt

BRUNCH

Eggs benedict- *honey roast ham* £9

Eggs royale- *smoked salmon* £9

Eggs florentine- *baby spinach* £8

Pork + asian salad wrap, peanuts, citrus + soy dressing £9.5

Cheese burger + chips, streaky bacon £14

Sautéed wild mushrooms on toast, garlic + spinach £8

LUNCH

Cup of soup, a starter + a small glass of house wine £12

Monday – Friday only from 12-4pm

BRUNCH

Monday – Friday 12-4pm

Saturday 12.30 -4pm

Flour station breads, aioli + pantry oils £2.5

STARTERS

Soup of the day £5.5

Cornish fish soup, monmouthshire pancetta + garlic crisps £7.5

Smoked salmon, jerusalem artichoke blinis, beetroot puree + radish £8.5

Pressed chicken, cornichon + pistachio terrine, apricot chutney + toast £8

Pear + daikon salad, curly endive, dandelion, cashew nut cheese + pomegranate £6.5/12.5

House-made herb gnocchi, roasted winter vegetables, berkswell + pine nuts £7.5/14.5

MAINS

O'shea's organic sirloin steak, chips + béarnaise £22

Tarragon + dried fruit-stuffed pork neck, celeriac puree, kale + lardons, jus £16

Maple-glazed wild duck breast, braised puy lentils, wild mushrooms + jus £18

Poached hake, chilli, coriander + lemongrass broth, corn, udon noodles £16

West-country plaice meuniere, brown shrimps, capers + purple sprouting broccoli £17

Honey-glazed salsify, spinach, chestnut polenta + chilli £15

Eggplant + courgette thai green curry, jasmine rice + lime £14

SIDES

Mash/chips + aioli/vegetables/green leaf salad £3.5

12.5% discretionary service charge goes to the team serving you today. Follow us on twitter @thehampshirehog
Please let us know if you have any dietary requirements. Certain dishes can be modified to suit vegetarians or vegans.