



DINNER

From 6.30pm

APERITIFS

Aperol spritzer - <i>Aperol, prosecco, soda + orange</i>	£6.5
Sipsmith negroni – <i>Sipsmith gin, antiqua formula + campari</i>	£7.5
Grannies embrace – <i>Bacardi oakheart rum, amaretto, lemon juice, pressed apple juice + cinnamon</i>	£7
Hot buttered guinness – <i>Guinness, Appleton state rum, butter + spice</i>	1/2pt £7.5

FOR SHARING

Flour station breads, aioli + oils	£2.5
Pork board – <i>trealy farm meats, scotched quails egg, tempura pork belly, lardons + kale, celeriac remoulade, tomato + chilli compote, toast</i>	£18
Vegetarian board – <i>hummus + linseed crackers, broccoli tempura + berkswell dip, artichoke blinis + spiced tomato relish, breaded brie, olives, cornichons + toast</i>	£15

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
Tempura pork or Tofu salad, red cabbage, celeriac, roasted peanuts, citrus + soy dressing	£7/13.5
Pear + daikon salad, curly endive, dandelion, cashew nut cheese + pomegranate	£6.5/12.5
House-made herb gnocchi, roasted winter vegetables, berkswell, pine nuts + beet tops	£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
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12.5% discretionary service charge goes to the staff 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 and vegans.