

THE LATCHMERE

Nº 503

Public House · Garden · Theatre

Home cured British charcuterie, focaccia, olives, cornichons	9
Daily selection of bread, olive oil & balsamic	2
Marinated olives	2.5

Starters

Grilled Cornish sardines, sauce vierge, garlic bread	5.75
Guinea fowl & duck terrine, tarragon mayonnaise, toast	6.5
Home smoked sea trout & dill fishcake, kohlrabi, lemon salsa	6.5
Ras el hanout spiced crispy halloumi, quinoa & watermelon salad, lemon & tahini dressing (v)	6.75/11.75
Grilled English asparagus, poached duck egg, old Winchester shavings (v)	7/12.5
Seared scallops, crispy pancetta, cucumber, horseradish gazpacho	8.5

From the blackboard

Black pudding Scotch egg, coronation mayonnaise	4.5
Pig's head & ham hock croquettes, piccalilli	5.5
Salted beef carpaccio, rocket cress, aged Parmesan, truffle oil	7/12.5
Smoked BBQ Bulleit beef brisket, flat bread, fennel slaw	12.5
250g Flat iron steak	14
250g 28 day aged rump steak	17
250g Grain fed rib eye steak	19

All steaks served with chips and your choice of béarnaise or green peppercorn sauce

Mains

8oz Hamburger, French fries (<i>add chorizo, cheddar or stilton £1 each</i>)	10.5
Stuffed aubergine, ratatouille, ricotta, rocket, pesto (v)	10.5
Pecorino & honey ravioli, buttered broad beans, peas, mint (v)	11.75
Beer battered whiting, pea puree, tartar sauce, hand cut chips	12.5
Poached sea bass, crispy potatoes, baby gem, peas, chorizo crumble, Bois boudrain sauce	13.5
Double bacon & Montgomery cheeseburger, caramelised onions, French fries	13.5
Roast duck breast, confit spring vegetables, broccoli, orange & mint sauce	14.75
Pork board (belly, rib croquette, tenderloin), potato & sage terrine, pickled cabbage, apple remoulade	15

Sides

Buttered French beans	3.5
Rocket & Parmesan	3.5
Sautéed spinach	3.5
Mashed potato	3
Hand cut chips/ French fries	3
Mixed salad	3

Puddings

Lemon & ginger cheesecake, raspberry compote	5.5
Elderflower pannacotta, poached rhubarb	5.5
Salted sticky toffee pudding, vanilla ice cream	5.5
White & dark chocolate mousse, orange sauce	5.5
Banoffee pie	5.5
Jude's ice creams	5.5
British cheese board, chutney, biscuits	8

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.

All our fish is seasonal and sustainably sourced . Some dishes may contain nut trace, please inform a member of staff if you suffer from any food related allergies