

# THE LATCHMERE

Nº 503

*Public House · Garden · Theatre*

Daily selection of bread, olive oil & balsamic 2

Marinated olives 2.5

## Starters

Pea & mint soup, focaccia 5

Pig's head & ham hock croquette, piccalilli 5.5

Salted beef carpaccio, rocket cress, aged Parmesan, truffle oil 7/12.5

Guinea fowl & duck terrine, tarragon mayonnaise, toast 6.5

Home smoked sea trout & dill fishcake, kohlrabi, lemon salsa 6.5

Grilled English asparagus, poached duck egg, old Winchester shavings (v) 7/12.5

## Mains

8oz Hamburger, French fries (*add chorizo, cheddar or stilton £1 each*) 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, mushy peas, tartar sauce, hand-cut chips 12.50

Poached sea bass, crispy potatoes, baby gem, peas, chorizo crumble, Bois bourdain sauce 13.5

250g Grain fed rib eye steak 19

250g Black Angus sirloin steak 19

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

## Roasts

*Served with all the trimmings*

Grain fed beef topside, Yorkshire pudding 14.5

Locks drove chicken, bread sauce 14

Gloucester old spot pork belly, apple sauce 14

Veggie Sunday roast (v) 10

## Sides

Yorkshire Pudding 1

Buttered French beans 3.5

Rocket & Parmesan 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