

A La Carte Menu

Please Notify a Member of Staff of any Food Allergies

Starters...

- 1 – *Cheese / Old Winchester Hawtrey's style double baked soufflé.....£9.95*
Wine Suggestion – Pino Grigio: £4.50 - 125ml / £8.90 - 250ml
- 2 – *Scallops / Seared hand-dived Orkney scallops served with truffle cauliflower puree and raisin gel..... £13.95*
Wine Suggestion - Chablis: £7.50 - 125ml / £14.50 - 250ml
- 3 – *Beetroot / Beetroot & cured goat's cheese served with baby heritage carrot and orange gel.....£10.95*
Wine Suggestion – Sauvignon Blanc: £3.95 - 125ml / £6.95 - 250ml
- 4 – *Pork / Ham hock roulade with broad beans pistachio smoked apple jelly..... £11.95*
Wine Suggestion - Fleurie: £6.40 - 125ml / £12.00 - 250ml
- 5 – *Soup / Smoked haddock chowder served with samphire and tiger prawn.....£13.95*
Wine Suggestion - Riesling: £4.95 - 125ml / £9.00 - 250ml

To follow

From the land...

- 6 – *Venison / Pan seared venison loin served with squash pure, kale, wild mushrooms and blackberry jus.....£28.95*
Side Suggestion : Root roasted vegetable / Wine Suggestion - Rioja: £5.50 - 125ml / £9.50 - 250ml
- 7 – *Duck / Served with Savoy cabbage, roasted plum, carrot and orange puree with Madeira jus.....£26.95*
Side Suggestion : Truffle mac and cheese / Wine Suggestion - Fleurie: £6.40 - 125ml / £12.00 - 250ml
- 8 – *Beef / Slow cooked Colchester beef fillet served with tenderstem broccoli, truffle mushroom croquette and red wine jus...£32.95*
Side Suggestion : Garlic chili sprouting broccoli / Wine Suggestion - Malbec: £5.50 - 125ml / £9.50 - 250ml
- 9 – *Lamb / Yorkshire herb crusted lamb rack served with pea puree, asparagus, baby heritage carrot and mint jus.....£31.95*
Side Suggestion : Root roasted vegetable / Wine Suggestion - Rioja: £5.50 - 125ml / £9.50 - 250ml
- 10 – *Cauliflower / Oven baked cauliflower, cream spinach and pistachio dressing..... £18.95*
Side Suggestion : Brussel chestnut / Wine Suggestion – Sauvignon Blanc: £3.95 - 125ml / £6.95 - 250ml

From the sea...

- 11 – *Sea Bass / Pan seared sea bass served with smoked tomato, samphire, quail egg.....£23.95*
Side Suggestion : Garlic chili sprouting broccoli / Wine Suggestion - Chablis: £7.50 - 125ml / £14.50 - 250ml
- 12 – *Catch of the day / Our Chef's choice of fish served with buttered seasonal greens and buerre blanc..... £23.95*
Side Suggestion : Triple cooked chips / Wine Suggestion – Pinot Grigio: £4.50 - 125ml / £8.90 - 250ml

Sides... £5.00

- 13 *Triple cooked chips* / 14– *Roasted root vegetable* / 15– *Peas, green beans & asparagus*
16– *Garlic chili sprouting broccoli* / 17– *Truffle mac and cheese*

Please do not use mobile phones or any noisy device that may disturb others.
Discretionary 10% service charge will be added to your bill
Should you have any special Dietary requirement or Allergies, please confirm
with the Manager prior to placing your order.

