

Starters

- Freshly Prepared Soup** Toasted Sourdough 6.50
- Seared Scallops** Black Pudding & Potato Terrine., Celeriac & Apple 14.00
- English Mustard & Goats Cheese Macaron** Romsey Watercress Velouté, Seasonal Shoots 10.25
- Lobster Cannelloni** Cauliflower Mousse, Wasabi & Cucumber Emulsion, Wasabi Cracker 14.00
- Moules à la Crème** Garlic, White Wine, Cream, Parsley, Sourdough 9.95
- Chicken & Pistachio Terrine** Crispy Quail Egg, Brioche Crouton, Tarragon Emulsion 10.50

Mains

- Pan-Roast Stone Bass Supreme**
Sopley Farm Asparagus, Potato Galette, White bean & Truffle Puree, Veal Jus 23.50
- Rack of Lamb Confit Leg & Harissa Sausage Roll**
Jerusalem Artichoke Puree, Mint Yoghurt, Lamb Jus 25.75
- Summer Vegetable & New Forest Mushroom Tart**
Tempura Artichoke, White Onion Puree, Mushroom & Tarragon Velouté, Nasturtium Leaves 15.75
- Rolled Belly of Pork**
Fennel & Chilli Stuffing, Potato & Pancetta Cannelloni, Sage Butter 20.00
- Roast Monkfish Loin**
Handpicked Crab & Nduja Croquets, Romsey Watercress & Smoked Garlic Aioli 24.50

From the Grill

- 6oz British Fillet Steak** 29.50
- 10oz British Rib-Eye Steak** 29.50
- 26oz Côte de Boeuf** Aged Rib of Beef on the Bone (For Two)* 60.00
All served with Romsey Watercress, Hand Cut Chips, Portobello Mushrooms, Grilled Tomato & your choice of Peppercorn Sauce, Red Wine & Truffle Jus or Blue Cheese Sauce

Sides 4.95

- Buttered Seasonal Vegetables
- Triple Cooked Chips
- Sweet Potato Fries
- Parmesan & Truffle Fries
- Sautéed Garlic Mushrooms
- Dressed Mixed Salad

*We are not able to guarantee the availability of the Côte de Boeuf unless pre-ordered.

Whilst every care is taken, we cannot guarantee that our ingredients are nut free, should you suffer from any food allergies please inform a member of the team.

10% gratuity has been applied to your bill to make it easier to say 'thank you', however, this is discretionary & can be removed if you wish