

SET MENU B

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

please select one option for each course

RUSTIC ROLLS, BUTTER VGO

SMALL PLATES

OLD WINCHESTER CHEESE DOUBLE-BAKED SOUFFLÉ V

HAM HOCK TERRINE, PICCALILLI, GRILLED SOURDOUGH

CRISPY CAULIFLOWER, CARAMELISED PURÉE,
PICKLED FLORETS VG

MAIN PLATES

CHARRED HISPI CABBAGE, 'NDUJA SEASONING,
CHIMICHURRI, KIMCHI SLAW, FRIES VGO

ROASTED CORNFED CHICKEN, CREAMY MASH, SEASONAL
VEGETABLES, RED WINE JUS

SOUTH COAST SEA TROUT, PEAS À LA FRANÇAISE, BEURRE
BLANC, TROUT ROE

SIRLOIN STEAK, PEPPERCORN SAUCE,
KIMCHI SLAW, FRIES supplement

PUDDING PLATES

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE, VANILLA
ICE CREAM V

ITALIAN ESPRESSO CRÈME CARAMEL, DARK CHOCOLATE &
PISTACHIO BISCOTTI VGO

"LEMON MERINGUE PIE", AMALFI LEMON POSSET,
CARAMELISED MERINGUE, SHÖRTBREAD, RASPBERRY SÖRBET

COFFEE

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians
VG suitable for vegans | VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY