

Starters

Naturally Leavened Bread with oil and balsamic
Seasonal Soup (see board) with house bread and oil
Salt Baked Beetroot salad with candied hazelnuts and goats Curd
Fresh Burrata with heritage tomato salad, lemon and basil
Scallops baked in the shell with a fragrant herb crust
Cheese Croquettes with chilli jam
Crispy fried Squid with Aioli dipping sauce
Grilled asparagus, slow cooked hens egg, crispy pancetta and parmesan shavings

Mains

Beer Battered Fish and Chips, tarter sauce and marrow fat peas
Beef Shin and Guinness Pie with Mash and Liquor
8oz Rib-eye Steak, Triple cooked Chips, Flat Mushroom & Watercress
(add Bordelaise sauce +2)
Fragrant Goan Fish Curry, steamed Rice and Poppadum
Spaghetti with confit garlic, olives, spinach, capers, cherry tomatoes and pangritata (V)
Poached Chicken Ceaser Salad w/ Romaine lettuce, Croutons,
Pea Gnocchi, broad beans, asparagus, Mascarpone sauce

Sides

Spring green vegetables ~ Triple cooked chips ~ Baby Gem & Shallot Salad

Desserts

Chocolate Brownie with Hazelnuts, Vanilla Ice Cream
Custard Tart
Sticky Date pudding, Toffee Sauce, Clotted Cream
Hampshire Cheese Board, crackers and quince Jelly