

Starters

White onion velouté, Isle of Wight blue beignet, scorched grelot onion, garden herb oil £7.50

Truffle goat's cheese press, Jerusalem artichoke, pickled vegetables, broad beans £8.50

Soft baked trout, cox apple, crème fraiche, beetroot and sunflower seed bread £8.50

Hampshire lamb sweetbreads, porcini mushroom, garden peas, cured ham £9.00

Main course

Confit pork belly, roast celeriac, pickled kohlrabi, hock press, pig skin quaver £17.50

Indian spiced cod, butternut, puy lentils, deep fried mussels, coriander, raita £18.50

Loin of venison, potato rosti, red cabbage jam, forest mushroom, pan juices £19.50

Wild mushroom ravioli, scorched cauliflower, Romanesco, aged Winchester cheddar, noki £14.50

Desserts

Caramelised apple tarte tatin, roast fig, compressed apple, tonka bean ice cream

Blackberry panna cotta, ginger sponge, granola, citrus sorbet, berry gel

Lemon curd dough nuts, apricot compote, yoghurt sorbet, lemon espuma

Bitter chocolate torte, almond biscuit, praline, cherry sorbet

£8.00

Filtered still or sparkling bottled water

£1.75

White wines

I Fiori Lamberti, Pinot Grigio, Italy 2014 £16.95
A dry, crisp and refreshing white wine with lemon citrus, apple and pear fruit flavours £4.20 (175ml)
 £5.20 (250ml)

Mamaku, Sauvignon Blanc, New Zealand 2015 £20.50
Tropical gooseberry and lychee flavours are underpinned by the classically pungent melon, guava and fruit aromatics £4.80 (175ml)
 £5.80 (250ml)

La Cote Flamenc Picpoul de Pinet, France 2015 £21.50
Full of citrus and tropical fruit flavours, with mineral notes on the finish

Flagstone Word of Mouth Viognier, Western Cape South Africa 2013 £24.95
Lovely aromatic, ripe watermelon, juicy peaches sprinkled with spice, deliciously fruity

Charles smith, Kung Fu Girl, Riesling, USA 2014 £26.95
Aromas of white peach, lime leaves, Linden tree and crush stone echo in the palate with a long, fresh finish

Pouilly-Fuisse, Bouchard Aine & Fils, France 2013 £29.95
The elegant, restrained nose shows mineral and floral notes: a fine luscious wine, with nuances of hazelnuts and grilled almonds

Champagne and sparkling wines

Bisot Valdobbiadene Brut Jeio Prosecco NV, Italy £20.95
Notes of pear and apple blossom with delicate bubbles

Veuve Delaroy Brut, France £31.95
Fresh citrus aromas with yeasty layers. The palate is elegant with a creaminess at the finish

Red wines

Wandering Bear, Merlot, Australia 2014 £16.95
This wine is rich and full, with aromas and flavours of plum, red cherry and vanilla £4.20 (175ml)
 £5.20 (250ml)

Les Sablons, Grenache / Syrah, Rhone 2014 £19.50
This is a gentle but very fruity blend of Grenache and Syrah

Spier Signature, Shiraz, South Africa 2014 £19.95
Flavours of spice and ripe plums on the nose and palate with an undertow of bruleed sugar £4.80 (175ml)
 £5.80 (250ml)

L' Hospitalet, Pinot Noir, Roussillon 2014 £21.95
A juicy, medium-bodied Pinot Noir with plenty of ripe cherry and wild raspberry fruit with a hint of sweet spice

Chateau L'Eglise, Cabernet Sauvignon France 2012 £26.50
Intense aromas and flavours of ripe plums, cherries and vanilla with hints of damson and mulberry

Renwood Amador Country, Zinfandel, USA 2014 £28.95
A robust and richly flavoured Zinfandel with a smooth fruity finish

Vivanco Rioja Reserva, Tempranillo, Spain 2010 £28.95
Rich and smooth, with aromas and flavours of red fruits and hints of black pepper