

Nibbles

Charred sourdough, hummus, olive oil, balsamic vinegar (ve)	£3.50
Marinated olives (ve).....	£2.95

Starters

Creamy burrata, torn prosciutto ham, marinated heirloom tomatoes, basil leaves, charred sourdough.....	£6.50
Three cheese arancini, pickled shallots, Old Winchester cheese, garlic mayo (v)	£6.50
Grilled asparagus, Old Winchester cheese tulie, chilli toasted seeds (v).....	£6.50
Charred mackerel fillet with an oat & lemon crumb, tartare Hollandaise	£6.95
Spring vegetable & roasted tomato soup, basil pesto, charred sourdough (v)	£5.50
Smoked pork belly, maple glaze, Laverstock Farm black pudding crumb, Bramley apple purée	£6.95
Charred duck breast, sweet watermelon, rocket & pomegranate salad, hoisin miso dressing.....	£8.50
Spring salad; maple glazed carrots, orange segments, avocado, spinach leaves, house dressing, chilli toasted seeds (ve).....	£5.95

Roasts

Our roasts come with beef dripping roast potatoes, honey-roasted carrots & parsnips, buttered kale, cauliflower cheese with brown butter croutons, a Yorkshire pudding and rich gravy.

British sirloin of beef.....	£16.50
Roast chicken breast, crispy bacon, sage & apricot stuffing.....	£13.95
Shoulder of pork, sage & apricot stuffing	£13.95
For vegetarians we serve roast potatoes and Yorkshire puddings that haven't been cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips, buttered kale and cauliflower cheese with brown butter croutons.....	£10.95

Children's roast – choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5-12 years old.

Mains

Bacon & cheese burger; beef patty, maple glazed bacon, Butler's Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic-mayo, skinny fries	£13.25
Roast chicken & smoked pancetta pie, thyme roasted carrots & buttered kale.....	£12.95
Steamed mussels with chorizo & cider, skinny fries, charred sourdough	£12.50
Pan-fried duck breast with a honey & sesame glaze, Old Winchester cheese croquette, roasted purple carrots, carrot purée, red wine sauce	£16.95
Cumin roasted butternut squash & sweet potato curry, coconut sticky rice, cauliflower pakora (ve)...	£10.95
Herb crusted rump of lamb, charred courgettes & spring onions, potato terrine, anchovy dressing....	£17.95
Grilled sea bass, Provençale sauce, crispy mussels, samphire	£14.95
Sweet potato & white bean chilli, coriander, crispy thyme polenta chips, charred lime (ve).....	£10.50
Smoky beef brisket burger; beef patty, smoky beef brisket, Gotcha Ketchup, Butler's Mature Cheddar, garlic mayo, seeded brioche bun, skinny fries	£13.95
Spicy vegetable salad; tenderstem broccoli, charred baby corn, carrot ribbons, spring onions, radish, little gem, Thai sesame dressing (ve)	£9.00

Add grilled halloumi (v) £3.00

Add grilled chicken £4.00

Ale-battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce.....	£13.25
Gloucester Old Spot sausages, spring onion mash, bacon, onion gravy	£10.95

Sharers

Baked British Camembert with honey & thyme, red onion & balsamic jam, charred sourdough (v)....	£11.95
Meat Sharer; Smoked pork belly, pulled ham hock on charred sourdough, BBQ pulled brisket bonbons, sticky glazed chilli & thyme sausages, spicy mayo, crispy sea salt potatoes, Dijon mustard mayo.....	£15.50
Mezze Sharer; Three cheese arancini with pickled shallots, sesame roasted carrots with balsamic glaze & whipped feta, smoked baba ganoush, hummus, oak smoked tomatoes, olives, charred sourdough (v)	£12.95

Steaks

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.

All our steaks are served with triple cooked chips, a smoked mushroom topped with tomato rarebit and watercress.

8oz RUMP £17.95

One of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one. *Recommended Medium*

8OZ SIRLOIN £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling. *Recommended Medium Rare*

8OZ RIB EYE £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling. *Recommended Medium*

8OZ FILLET £26.95

The most prized cut of them all, the fillet is incredibly tender. *Recommended Medium Rare*

ARGENTINIAN

12OZ RIB EYE £29.95

Exceptional quality beef from Argentina with great marbling which creates superior flavour. *Recommended Medium*

LARGER CUTS

18OZ BRITISH CÔTE DE BOEUF £31.95

A bone in-rib eye which is both dry aged and cooked on the bone adding incredible flavour. *Recommended Medium*

SHARING STEAK

16OZ CHATEAUBRIAND £56.00

The classic cut to share, taken from the centre tenderloin, next to the fillet. *Recommended Medium Rare*

FOR TWO

*£28 per person

BERNAISE / CHIMICHURRI / PEPPERCORN SAUCE £1.95 EACH

CAULIFLOWER STEAK £11.50

Charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries (v).

Sides

Skinny fries (ve*) £3.50

Sweet potato fries (ve*) £3.50

Salt & vinegar onion rings (v*) £3.50

Spicy vegetable salad (ve) £3.50

Sesame roasted carrots, balsamic glaze, whipped feta (v) £3.50

Chorizo mac & cheese, sourdough crust
For two to share £5.00

Triple cooked chips (ve*) £3.50

Grilled asparagus, charred courgettes, green peas, chilli toasted seeds (ve) £4.00

Crispy sea salt potatoes (v*) £3.50

Desserts

Peanut butter & chocolate mille-feuille; layers of puff pastry filled with peanut butter crème patisserie, dark chocolate & peanut butter mousse and clotted cream (v) £6.50

Dark chocolate, caramel & hazelnut brownie, vanilla pod ice cream (v) £6.50

Upside down baked vanilla cheesecake, ginger & honeycomb crumb, salted caramel sauce (v) £6.50

Raspberry sorbet, red berry coulis, strawberries, freeze dried raspberries, fresh mint (ve) £5.00

Glazed lemon tart, red berry coulis, clotted cream (v) £6.50

Cheese plate; Blue Monday, Butler's Mature Cheddar, British Camembert, crackers, grapes, apricot & ginger chutney (v) £8.50

Sharer; Upside down baked vanilla cheesecake topped with ginger & honeycomb crumb and salted caramel sauce; Dark chocolate, caramel & hazelnut brownie with vanilla pod ice cream; Glazed lemon tart with red berry coulis and clotted cream (v) £14.50

Dessert Wines

	125ML	BOTTLE		125ML	BOTTLE
QUADY WINERY, ESSENSIA	£7.90	£23.00	SAINT CLAIR, AWATERE	£10.55	£31.00
ORANGE MUSCAT <i>USA 15%</i> Sweet oranges and apricots balanced with a fine citric acidity			NOBLE RIESLING <i>NZ 12.5%</i> Pear & stone fruit with a long lingering sweet honèy finish		
CARLO PELLEGRINO, PASSITO	£7.90	£23.00	CASTELNAU DE SUDUIRAUNT,	£10.55	£31.00
DI PANTELLERIA <i>ITALY 15%</i> Dried fruits & apricots; elegant in style			SAUTERNES <i>FRANCE 14%</i> Aromas of orange blossom and spices; soft & delicate		

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available.

If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.

Some of our fish and poultry dishes may contain bones.