

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

Main Menu

APERITIF DRINKS

Aperol Spritz Aperol, Prosecco, soda **8.00**

Peach Bellini Prosecco, peach liqueur, peach puree **7.50**

Chambord Royale Prosecco, Chambord **7.50**

Elderflower Grand Spritz Belvedere Vodka, St. Germain, soda, Prosecco **7.95**

Flower Power Seedlip Spice 94, apple juice, sugar syrup, muddled raspberries **5.50**

NIBBLES

Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE) **3.50**

Halloumi fries, spring onions, Gotcha ketchup, spicy mayonnaise (V*) **5.50**

Marinated olives (VE) **2.95**

STARTERS

FRIED BUTTERMILK CHICKEN 6.75
spicy mayonnaise, jalapeños, micro coriander

KING PRAWN & CRAB BRUSCHETTA 7.25
Marie Rose sauce, smoked paprika, charred lemon

CRISPY SMOKED PORK BELLY 9.50
grilled scallop, pea puree, crispy bacon

HERITAGE TOMATO TART (V) 6.95
basil & rocket salad, Old Winchester cheese

CARAMELISED ONION, THYME & CIDER SOUP (V) 5.95
giant Butler's Mature Cheddar crouton

PORK & CHORIZO SCOTCH EGG 6.95
roasted chorizo mayonnaise, pea shoots

SPRING SALAD (VE) 6.25
maple-glazed carrots, orange segments, avocado, spinach leaves,
mustard dressing, chilli toasted seeds

SHARERS

BAKED BRITISH CAMEMBERT (V) 11.95
with honey & thyme, red onion & balsamic jam, charred sourdough

PLOUGHMAN'S 14.50
maple-glazed ham, Butler's Mature Cheddar, pork & chorizo scotch egg, piccalilli,
pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise

MEZZE SHARER (V*) 13.95
Halloumi fries with spring onions & spicy mayonnaise, marinated olives,
feta cheese, Peppadew® peppers, baby gem lettuce, hummus with harissa chickpeas, toasted pitta bread

MAINS

BACON & CHEESE BURGER 13.75

dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

CURRIED CAULIFLOWER BURGER (V*) 11.50

cucumber raita, mango chutney, seeded brioche bun, skinny fries

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

LEMON & THYME ROASTED CHICKEN BREAST 14.25

marinated Mozzarella, roasted mixed carrots, sautéed new potatoes, crispy prosciutto, gravy

CHICKEN, HAM HOCK & PEA PIE 13.95

thyme-roasted heritage potatoes, sautéed green beans, gravy

BAKED SEA BREAM 15.95

braised peas & lettuce, warm tartare sauce

CHICKEN KIEV 14.50

buttery mash, seasoned green beans, gravy

GRILLED FARMHOUSE SAUSAGES 11.75

colcannon, crispy bacon, onion gravy

ALE-BATTERED FISH &

TRIPLE-COOKED CHIPS 13.75

sweet mushy garden peas, chunky tartare sauce

CHARRED VEGETABLES,

MARINATED MOZZARELLA &

OAK-SMOKED TOMATO SALAD (V) 9.95

balsamic dressing

Add grilled chicken 4.00

our choice

ROPE-GROWN THAI-STYLE MUSSELS 15.00

coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries

Complement with the fresh and vibrant flavours of Bodegas Martinez La Orden 13.5% 29.00

SIDES

Skinny fries (VE*) **3.50**

Sweet potato fries (VE*) **3.50**

Triple-cooked chips (VE*) **3.50**

Salt & vinegar onion rings (V*) **3.50**

Clotted cream mash (V) **3.50**

Charred vegetables & marinated Mozzarella salad (V) **3.50**

Maple-roasted carrots, toasted chilli seeds (V) **3.50**

Sautéed green beans & minted peas (V) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

CHAR-GRILL OVEN-COOKED 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 flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP *Recommended medium* **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

8OZ SIRLOIN *Recommended medium rare* **20.95**

taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8OZ RIB EYE *Recommended medium* **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

8OZ FILLET *Recommended medium rare* **26.95**

the most prized cut of all, the fillet is incredibly tender

Béarnaise / Chimichurri / Peppercorn sauce *1.95 each*

CAULIFLOWER STEAK (V*) **11.50**

charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries

ARGENTINIAN STEAK

12OZ RIB EYE **29.95**

Recommended medium

exceptional quality beef from Argentina with great marbling which creates a superior flavour

LARGER CUTS

18OZ BRITISH CÔTE DE BOEUF **31.95**

Recommended medium

a bone in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

let's share

16OZ CHATEAUBRIAND *Recommended medium* **56.00** (28.00 per person)

the classic cut to share, taken from the centre tenderloin, next to the fillet

TURN OVER FOR DESSERTS

DESSERTS

WHITE CHOCOLATE SPHERE (V) 6.50
with a peanut butter parfait, chocolate ganache
& hazelnut praline

BAKED LEMON CURD CHEESECAKE (V) 6.50
clotted cream, crème anglaise

RHUBARB & CUSTARD TART (V) 6.50
rhubarb puree, crème pat, vanilla pod ice cream

RASPBERRY SORBET (VE) 5.00
red berry coulis, strawberries,
freeze-dried raspberries, fresh mint

GOOEY CHOCOLATE BROWNIE (V) 6.50
vanilla pod ice cream, caramel sauce, honeycomb

sweet tooth

THE SHARER (V) 14.50
a selection of three of our desserts, for those who
can't decide; Rhubarb & custard tart, Baked lemon curd
cheesecake & Goey chocolate brownie

CHEESE & BISCUITS (V)
a selection of farmhouse cheese; Blue Monday, British
Camembert, Old Winchester Extra Mature and Fountain's Gold
Cheddar served with cheese oatcakes, Bath Oliver biscuits,
grapes and apricot & ginger chutney

Enjoy all four cheeses to share 10.95
or choose one cheese 6.50

DESSERT WINES

The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.

QUADY WINERY, ESSENSIA
ORANGE MUSCAT USA 15% 23.00
sweet oranges & apricots balanced with a fine citric acidity

CARLO PELLEGRINO,
PASSITO DI PANTELLERIA ITALY 15% 23.00
dried fruits & apricots; elegant in style

SAINT CLAIR AWATERE NOBLE RIESLING
NEW ZEALAND 12.5% 31.00
pear & stone fruit with a long lingering sweet honey finish

CASTELNAU DE SUDUIRAUNT,
SAUTERNES FRANCE 14% 31.00
aromas of orange blossom & spices; soft & delicate

SUNDAY ROASTS

*We love Sundays and think they should be full of indulgence and spent with the people you love.
That's why our roasts with home-made Yorkshire puddings, roast potatoes and all the trimmings are the
perfect feast for all to enjoy.*

ASK ABOUT BOOKING YOUR TABLE

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.