

# Food

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

## STARTERS

### FRIED BUTTERMILK CHICKEN 6.75

spicy mayonnaise, jalapeños, micro coriander

### 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

### SPRING SALAD (VE) 6.25

maple-glazed carrots, orange segments, avocado, spinach leaves, mustard dressing, chilli toasted seeds

### PORK & CHORIZO SCOTCH EGG 6.95

roasted chorizo mayonnaise, pea shoots

## SIDES

Skinny fries (VE\*) 3.50

Sweet potato fries (VE\*) 3.50

Skin-on chips (VE\*) 3.50

Charred vegetables & marinated Mozzarella salad (V) 3.50

Chorizo mac & cheese, sourdough crust 5.00

Halloumi Fries (V\*) 5.50

## MAINS

### BAKED SEA BREAM 15.95

braised peas & lettuce, warm tartare sauce

### BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

### GRILLED FARMHOUSE SAUSAGES 11.75

savoy cabbage mash, crispy bacon, onion gravy

### CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V) 9.95

balsamic dressing

Add Grilled Chicken 4.00

### ALE-BATTERED FISH & SKIN-ON CHIPS 13.75

sweet mushy garden peas, chunky tartare sauce

## Our Choice

### ROPE-GROWN THAI-STYLE MUSSELS 15.00

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

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

## 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 skin-on chips, a smoked flat mushroom topped with tomato rarebit and watercress.

### 8OZ RUMP 17.95

Recommended medium. 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 20.95

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

### 8OZ RIB EYE 23.95

Recommended medium. 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 26.95

Recommended medium rare. The most prized cut of all, the fillet is incredibly tender

### 12OZ RIB EYE 29.95

Recommended medium. Exceptional quality beef from Argentina with great marbling which creates a superior flavour

### 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

Béarnaise / Chimichurri / Peppercorn sauce 1.95 each

## 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

### GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce, honeycomb

### 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

## Lunch Menu

Available Monday - Friday 12-3pm

## MAINS

### MAPLE-GLAZED HAM 8.95

crispy fried egg, pineapple slaw, skin-on chips

### VEGETABLE FLATBREAD (V) 7.95

charred courgette, asparagus & whipped goat's cheese flatbread, rocket, green pesto

### PANZANELLA SALAD (VE) 7.95

roasted red peppers, cucumber, pickled onions, basil leaves, capers, crusty sourdough bread

### PAN-FRIED SMOKED HADDOCK FISH CAKES 8.50

poached egg, tartare Hollandaise, pea shoots

## BAGUETTES & SANDWICHES

Served with Tyrrell's crisps and a house salad; rocket, radish, spring onion & cherry tomatoes.

### SMOKED SALMON 8.50

lemon & dill cream, radish, pickled fennel, sourdough open sandwich

### ROASTED VEGETABLES (VE) 7.50

hummus, harissa-roasted chickpeas, sourdough open sandwich

### CORONATION CHICKEN 8.50

rustic white baguette

### GRILLED RUMP STEAK 9.50

Béarnaise sauce, crispy shallots, rustic white baguette

**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. 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 loz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones.

Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.