

If you have an allergy or intolerance, please speak to a team member before you order food or drink. Full allergen & dietary information is available from our website.

FOOD MENU

NIBBLES

Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE) 3.50
Marinated olives (VE) 2.95

STARTERS

FRIED BUTTERMILK CHICKEN 6.75
spicy mayonnaise, jalapeños, micro coriander

SPICED CARROT BHAJIS (VE*) 6.95
kachumber salad and coriander chutney

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

TOSSSED RAINBOW SALAD (VE) 6.25
chargrilled radicchio, roasted peppers, beetroot, baby gem lettuce, torn croutons & sherry vinaigrette

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

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

SHARERS

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

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

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

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

GRILLED FARMHOUSE SAUSAGES 11.75
savoy cabbage mash, crispy bacon, onion gravy

PAN-FRIED SEA BREAM 14.95
tomato, chorizo & bean ragout, salsa verde

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50
braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

CHICKEN KIEV 14.50
buttery mash, seasoned green beans, gravy

SLOW-BRAISED BEEF COTTAGE PIE 14.50
feather-blade ragu, buttery mash, balsamic roasted carrots, gravy

CHARRED VEGETABLE SALAD (VE) 9.95
gem lettuce, chillies, coriander, toasted sesame seeds & Thai sesame dressing
Add Halloumi (V) 3.00
or Grilled Chicken 4.00

ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.75
sweet mushy garden peas, chunky tartare sauce

CHICKEN, HAM HOCK & PEA PIE 13.95
thyme-roasted new potatoes, sautéed green beans, gravy

let's lunch

AVAILABLE MONDAY – FRIDAY,
12PM – 3PM ONLY

MAINS

MAPLE-GLAZED HAM 8.95
crispy fried egg, pineapple slaw, triple-cooked 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 Tyrrells 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, Old Winchester extra mature cheese, rustic white baguette

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

CHARGRILL 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 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

STEAK SIDES

Charred hispi cabbage, sage & onion crust, triple mustard mayonnaise (V) **3.50**

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

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

Béarnaise (V) / Chimichurri (VE) / Peppercorn sauce **1.95 EACH**

SIDES

Skinny fries (VE*) **3.50**

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

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

Charred vegetable salad (VE) **3.50**

Halloumi fries (V*) **5.50**

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

Clotted cream mash (V) **3.50**

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

Buttered seasonal greens with crispy smoked pancetta **3.50**

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

BANANA STICKY TOFFEE PUDDING (V) 6.50

butterscotch sauce, vanilla pod ice cream

CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50

red berry coulis, raspberry sorbet

sweet tooth

THE SHARER (V) 14.50

a selection of three of our desserts for those who can't decide; Banana Sticky Toffee Pudding, Baked Lemon Curd Cheesecake and Goey Chocolate Brownie - yum!

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 our selection to share **10.95**
or choose one cheese **6.50**

Allergen advice: Due to the way our food and drink are prepared it is not possible to guarantee the absence of allergens in our meals and drinks, 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, seafood or beef dishes do not contain bones or shell. 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.*