

STARTERS & SALADS

Roasted beets, English goats curd, toasted hazelnuts, cress v*	9
Courgette & leek tart, cacklebean egg, herb salad, mustard dressing v	9
British charcuterie plate, chutney, toast	12
St Ives monkfish scampi, curry tartare	12
Beef carpaccio, truffle dressing, walnuts, rocket, Winchester	14
Hand-picked Cornish crab, avocado, pickled shallots, soda bread	16
Superfood salad bowl, wild rice, avocado pb	18
Grilled chicken salad, avocado, broccoli, tomato, radish, mustard dressing *	19
Seared yellowfin tuna salad, new potato, green beans, boiled egg	22

FLATBREADS ARRIVES WHEN READY

Buffalo mozzarella & tomato v	12
Asparagus, spring pea, macadamia cheese pb	12
Curried Atlantic shrimp, pickled shallots, fresh chives	12
Suffolk chorizo, fennel, smoked mozzarella, chilli	13

MAINS

Pea & broad bean risotto, Winchester cheese v*	18
Cornish hake & chips, crushed peas, homemade tartare	19
Chicken schnitzel, confit tomato, rocket & British parmesan	21
Porthilly mussels, cider, cream, sea herbs, crusty baguette	22
Wagyu burger, pulled short rib, truffle aioli, swiss cheese, fries	22
Grilled tiger prawns, garlic, parsley & lemon	24
Sea trout, kohlrabi, butter sauce, orange & fennel salad	24
32 day aged rare breed sirloin or ribeye with fries	32 / 35
Salt Marsh lamb cutlets, grilled red chicory, mint pesto	34
600g Grass roots chateaubriand to share with fries	80

COMPLIMENTARY STEAK SAUCE: BEARNAISE / PEPPERCORN

SIDES

Skin on fries v	6
Hand-cut triple cooked chips, truffle aioli, British parmesan v	8.5
House green salad, mustard dressing v	5
Grilled broccoli, walnut, confit garlic pb	7
Isle of Wight tomatoes, pickled shallots, basil pb	7

COCKTAILS

Smoked & Spiced Margarita Tapatio Tequila, Los Siete Misterios mezcal, lime, chilli	13
Italicus Spritz Italicus, bergamot, Cocchi Americano, green tea, prosecco	13
Orchard Collins Sapling gin, pear liqueur, apple, guava & lime soda	12.5
Watermelon Fizz Cocchi Rosa, Sapling vodka, watermelon, guava & lime soda	12.5
Paloma Spritz Tapatio tequila, Cocchi Americano, grapefruit sherbet, grapefruit soda	13
Star of Passion Sapling vodka, passionfruit, pineapple, vanilla	12.5
Spiced Daiquiri Havana spiced rum, Velvet falernum, grapefruit sherbet, lime	13
Summer Cup Sipsmith London cup, lemonade, fresh fruit	10

0%

Lighterman Sour Everleaf Marine, elderflower, lime	9
Strawberry Fizz Everleaf Mountain, strawberry shrub, rhubarb & hibiscus tonic	9
Palomita Everleaf Forest, grapefruit, lime, soda	9

CHAMPAGNE & SPARKLING

NV Prosecco Prima Alta, Veneto, ITA	9 / 39
Maison Mirabeau 'La Folie' Sparkling Rosé, Provence, FRA	9.5 / 45
Joseph Perrier, Cuvée Royale Brut, Champagne, FRA	14 / 77
Noughty Sparkling Chardonnay, 0%, Thomson, GER	6 / 35

WHITE

Grillo, Il Folle, Sicily, ITA	8 / 30
Picpoul de Pinet, Domaine de Guillemarine, Languedoc, FRA	9 / 36
Sauvignon Blanc, Touraine, Domaine des Vaublins, Loire Valley, FRA	9.5 / 39
Chenin Blanc, Protea, Antonij Rupert, Franschhoek, RSA	10.5 / 42
Chardonnay, Cape Mentelle, Margaret River, AUS	14 / 56

ROSÉ

Petit St Maur, Provence, FRA	10 / 39
Maison Mirabeau, 'Pure', Provence, FRA	12.5 / 50

RED

Les Jardins Fleuris, Languedoc-Roussillon, FRA	8.5 / 31
Primitivo, Terre di Montelusa, Puglia, ITA	9 / 35
Pinot Noir, Les Turitelles, Domaine Altugnac, Languedoc, FRA	9.5 / 38
Malbec, La Linda, Bodega Luigi Bosca, Mendoza, ARG	12.5 / 47

DRAUGHT

Camden Hells, 'Lager', ENG 4.6%	6.9
Purity, 'Session IPA', England 4.5% [Gluten free]	7.2