



Seasonal Lunch Menu

Starters

Soup of the Day (g, v)

Serrano ham, rocket, old Winchester & wild island balsamic (d)

Salt cod croquettes, harissa aioli, fennel & clementine (g, d)

Heritage beetroot, rosary goats cheese, thyme honey & mint (d, v)

Main Courses

Dish of the day

Free range chicken supreme, crushed potatoes, kale & mustard jus (d)

Beer battered haddock, chunky chips, minted crushed peas & tartar sauce (g)

Hampshire leek risotto, New Forest mushrooms, Blue Vinnie & black garlic gremolata (d, v)

Spiced lamb shoulder, cauliflower couscous, pomegranate & tatziki (d, g)

Salt baked celeriac 'steak', spiced polenta chips & peppercorn Sauce (vegan, g)

Side Orders + £3.25

Chunky chips (g, v) Seasonal greens (v) New potatoes (v)

2 Course Lunch, including hot drink £21.95

Desserts

Rhubarb & apple baba, rum syrup & coconut sorbet (d, g, v)

Sticky date pudding & vanilla ice-cream (d, g, v)

Selection of ice-cream & sorbets (d, g, v)

Ovation cheeseboard, chutney, music bread, grapes & celery (d, g, v) **+£2.50**

£ incurs a supplement

Allergen Information – please check with the team

d: contains dairy g: contains gluten n: contains nuts v: vegetarian

All of our dishes are locally sourced where possible, and freshly cooked to order. We are very happy to accommodate any special dietary requirements, or provide an alternative dish.

Gratuities are at your discretion.