



Seasonal Dinner Menu

2 courses £24.95

3 courses £29.95

Starters

Soup of the day (g, v)

Somerset beef carpaccio, rocket, old Winchester & wild island balsamic (d)

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

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

Main Courses

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

South coast fillet of Hake, Jerusalem artichokes, black pudding & Stockbridge watercress (d, g)

Somerset sirloin steak, chunky chips, curly kale & Diane sauce (d, g) **+£5.00**

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

Raz El Hanout spiced lamb shoulder, saffron cauliflower couscous, sumac, pomegranate & mint (d, g)

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

£ incurs a supplement

Side Orders + £3.25

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

During the interval, your table will be reserved for you (evening matinees only). Enjoy desserts, cheese, drinks or coffees. Please let your waiter know what you would like before you pay your bill.

Desserts

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

Orange parfait, stem ginger cream, candied pistachios & Campari gel (n, d)

Dark chocolate tart & hazelnut ice-cream (g, d, n, v)

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

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

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.

