



Seasonal Hospitality 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)

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)

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)

Side Orders + £3.25

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

Desserts

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

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

Selection ice-cream (d, g, v)

Tea & coffee **+£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.*