AUTUMN A LA CARTE

FOR THE TABLE

Little Brunette Bakery Baguette
Salted Butter, Olive Oil & Balsamic 8.00 (GFA)(V)

Baked Camembert
Herb Butter, Little Brunette Bakery Baguette, Tomato & Chilli Jam 18.00 (V) (GFA)

Kalamata Olives & Dormen Chilli Rice Crackers 8.00 (V) (GF)

ÉNTREES

Beef Tartare
Served With Shallots, Capers, Cornichons, Chives, Cured Egg Yolk, Toasted Baguette 15.00 (DF)(GFA)

Kimchi Buffalo Squid 14.00 (GFA) / Kimchi Buffalo Cauliflower 12.00 (GFA)(V)(N)
Nori Ranch Dressing, Toasted Sesame, Spring Onion

Twice Baked Cheese Soufflé
Wild Mushroom Cream, Gruyère, Truffle 13.00 (V)

Burrata
Spiced Pumpkin Purée, Pumpkin Seed Pesto, Sourdough Crackers 12.00 (GFA)(V)

MAIN COURSE

Ox Cheek Rigatoni
12 Hour Braised Ox Cheek Ragu, Old Winchester Parmesan, Chimichurri 22.00 (DFA)

Pan Roasted Chicken Breast
Smoked Mash Potato, Creamed Leeks, Bacon Jam, Chicken Skin Crumb, Charred Sweetcorn & Pine Nut Dressing 26.00 (GFA)(N)(DFA)

Tiger Prawn & Nduja Tagliolini
Parsley, Fennel, Crispy Leeks 21.00

Dry Aged Fillet Steak
Potato Terrine Chips, Cauliflower & Truffle Purée, Swiss Chard, Red Wine Jus 42.00 (GFA)(DFA)

Vadouvan Cod Curry
Buttered Spinach, Shetland Isle Mussels, Samphire, New Potatoes, Achari Yoghurt 24.00 (GF)

Black Truffle Tagliolini
Winter Truffle, Cracked Black Pepper, Parmigiano Reggiano, Pagnratto 23.00

Goats Cheese & Beetroot Risotto
Roasted Heritage Beetroot, Poached Pear, Pumpkin Seed Pesto, Old Winchester Parmesan 22.00 (V)(GF)(VGA)

TO SHARE

16oz Treacle Glazed Chateaubriand
Served With Potato Terrine Chips, Tenderstem Broccoli, House Salad With Green Goddess Dressing 90.00 (GFA)(DFA) *Recommended For Two*

Plaice Meunière
Whole Roasted Plaice, Brown Butter & Caper Sauce, Samphire, Buttered New Potatoes 40.00 (GFA)

Black Truffle Tagliolini
Winter Truffle, Cracked Black Pepper, Parmigiano Reggiano, Pangrattato 40.00 (Add Burrata 6.00 Supplement)

Green Goddess Burrata Salad
Bitter Leaves, Candied Walnuts, Poached Pear, Tenderstem Broccoli, Green Goddess Dressing 20.00 (N)(GF)

SIDES

Whipped Mash Potato, Olive Oil 6.00 (GF)
Tenderstem Broccoli, Green Goddess Dressing, Toasted Almonds 6.00 (N)(GF)(DFA)
Skin-On Fries, House Seasoning 6.00 (GF) | Add Truffle Mayonnaise & Parmesan +4.00
Poached Pear & Walnut Salad 6.00 (N)(GF) | Rocket, Grapes, Balsamic Dressing
Seasonal Greens, Herb Butter 6.00 (GF)(DFA)

DESSERTS

Sticky Toffee Pudding
Clotted Cream Ice Cream, Miso Toffee Sauce, Salted Caramel Fudge 11.00 (V)

Chefs Selection of 4 British Cheeses
Served With Quince Gel, Grapes, Tomato & Chilli Chutney, Artisan Crackers 14.00 (GFA)

Warm Chocolate Chip Cookie Dough (Baked To Order)
Miso Caramel, Toasted Marshmallow, Honeycomb 12.00 (V)

Dark Chocolate Cremeux
Pistachio Ice Cream, Candied Pistachio, Blood Orange Gel 12.00 (V)(N)(GF)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.