

Table d'hôte Menu

Lunch - Wednesday - Friday
Dinner - Wednesday & Thursday

Watermelon gazpacho,
feta & mint (v) (vg) (ngci) 13
or
Grilled sardines, fennel salad,
summer berry ketchup & garlic breadcrumbs
2, 5, 13

Plaise meunière,
sautéed spinach & mashed potato
5, 7, 13
or
Roasted chicken supreme
Orzo & tomato panzanella salad 1, 2, 13

Iced nougat with almonds, cherries & candied fruit
4, 7, 14
or
Coffee or tea with a blueberry muffin (v)
2, 4, 7

Side Dishes

Sautéed French beans (v) (ngci) 7
Buttered carrots (v) (ngci) 7
Mixed leaf salad with house vinaigrette 9, 13
Creamy mashed potato with crispy shallots (v) 2, 7
French fries (v) (vg)

Sunday Roast

available from 12.00 noon until 5.00 pm

Dry-aged Heritage beef striploin,
horseradish cream 1, 7, 13

Hampshire pork rack from West End Farm,
apple sauce 1, 13

Aubrey Allen's slow grown free-range chicken,
bread sauce 1, 2, 7, 13

All served with Yorkshire pudding (2, 4, 7),
roasted potatoes, cauliflower cheese gratin (2, 7), spinach,
buttered carrots (7) & gravy (1, 13)

Allergen Details

Appetizers

Bread basket & butter 2, 7

Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 1, 13

*Joe & Seph's Truffle gourmet popcorn, snack pack (v) (ngci) 13

* Red pepper hummus with focaccia (v) (vg) 2, 11, 13

* Breaded calamari & tartare sauce 2, 4, 8, 9, 13

Starters

*Normandy onion soup 2, 7, 13

Prawn cocktail
avocado, cucumber, celery, baby gem salad & cocktail sauce
1, 2, 3, 4, 5, 13

* Smoked salmon with lemon crème fraîche
chilli jam & caper berries 2, 5, 7, 12, 13

* Maison Mayte saucisson, cured ham, cornichon
& miso butter, focaccia 2, 7, 12, 13

Sirloin steak tartare, spicy ketchup & toasted brioche
2, 4, 5, 7, 9, 13

A dozen Burgundy snails with parsley & garlic butter 2, 7, 8, 13

Goat's cheese soufflé & tomato coulis (15 mins) 1, 2, 4, 7

Heritage tomato & avocado salad
with Old Winchester cheese & black olive crumb (v) (vg) 7, 13

Main Courses

Roasted aubergine with soy yoghurt, quinoa, feta cheese,
pomegranate, mixed leaf & mint salad, lemon dressing
(v) (vg) (ngci) 12, 13

Pan fried halibut, tenderstem broccoli & crushed new potatoes, brown
shrimp beurre blanc (ngci) 1, 3, 5, 7, 13

Skindles' fish & chips, mushy peas & tartare sauce 2, 4, 5, 13

Chicken Caesar salad, sweet anchovies, ham crisps,
shaved Parmesan, sourdough croutons 2, 4, 5, 7, 9, 13

Medallions of dry aged beef fillet (6oz) with sweetcorn purée,
French beans & new potatoes, black cherry sauce 1, 7, 9, 13
(excluding Sunday lunch)

Grilled flat iron steak (7oz) OR ribeye steak (8oz)
with roasted vine cherry tomatoes, caramelised shallots
& preserved lemon, French fries 2, 7, 13

Steak sauces: Béarnaise (1, 4, 7, 9, 13), or green peppercorn (1, 4, 7, 9, 13)

Burgers & French Fries

*Grass fed dry aged double beef cheeseburger(8oz),
bacon & bone marrow jam, pickled red onion,
tomato, dill pickles & confit garlic mayonnaise
1, 2, 4, 5, 7, 9, 13

Crispy chicken cheeseburger
bacon & bone marrow jam, pickled red onion,
tomato, dill pickles & confit garlic mayonnaise
1, 2, 4, 5, 7, 9, 13

Vegetarian burger
with roasted field mushrooms, stilton,
spinach leaves, tomato, dill pickles & relish (v)
2, 4, 7, 9, 13

All burgers are served with French fries

Cheese & Desserts

* Selection of 4 French & British artisanal cheeses
with grapes, celery, quince jelly & biscuits
1, 2, 7, 14

Skindles' vanilla crème brûlée & langue de chat biscuit
(v) 2, 4, 7, 12

Dark chocolate gâteau with candied walnut,
passion fruit & coconut sorbet (v)
2, 4, 7, 14

Strawberry Eton mess 4, 7

* Two scoops of dairy ice cream (v) (ngci) 4, 7, 14
or fruit sorbet (v) (vg) (ngci) 14 (may contain)

* Coffee or tea
with lemon financier (v) (ngci) 4, 7, 14

Allergen Index

- 1 - Celery
- 2 - Cereals containing gluten
(wheat, rye, barley & oats)
- 3 - Crustaceans
(prawns, crabs & lobsters etc)
- 4 - Eggs
- 5 - Fish
- 6 - Lupin
- 7 - Milk
- 8 - Molluscs (mussels & oysters etc)
- 9 - Mustard
- 10 - Peanuts
- 11 - Sesame
- 12 - Soybeans
- 13 - Sulphur dioxide & sulphites
- 14 - Tree nuts
(such as almonds, hazelnuts, walnuts, brazil nuts,
cashews, pecans, pistachio, macadamia)