



# Dinner Menu

## STARTERS

Mushroom and wild garlic soup	9.00
New Forest asparagus with fennel top vinaigrette, green olive	11.00
Crab on toast, watercress and shallot salad	12.00
Grilled mackerel, potato and horseradish salad	11.00
Black pudding Lyonnaise salad, poached egg	10.00

## MAINS

Grilled spring onions and chicory, feta yoghurt, za'atar	18.00
Roasted carrots, hummus, black rice, wild garlic gremolata	18.00
Pan roast Grey mullet, Jersey royals, brown butter	20.00
Seared chalk stream trout, samphire, spring onion, beurre blanc	24.00
Haunch of roe deer, sauteed gem lettuce and radish	22.00
Rabbit and mustard sauce, carrot, spring greens	21.00

## SIDES

Baby gem, confit tomato, anchovy	Greens	5.00 each
Pommes Byron	Minted Jersey royals	

**Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens**