



Dinner Menu

STARTERS

Mushroom and wild garlic soup	9.00
New Forest asparagus with dill vinaigrette, green olive	12.00
Local brown crab, rhubarb, samphire	12.00
Pan fried grey mullet, horseradish potato salad	10.00
Black pudding, shallot and watercress 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 tranche of brill, Jersey royals, brown butter	23.00
Grilled chalk stream trout, samphire, spring onion, buerre blanc	24.00
Aberdeen Angus skirt steak, sauteed gem lettuce and radishes	22.00
Rabbit with mustard sauce, bacon, carrot and spring greens	23.00

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