



DINNER MENU

STARTERS

Okroshka soup	9.00
Piel de sapo, tomato, cucumber and mint salad	9.00
Grilled mackerel, hispi slaw, gooseberry compote	11.00
Andalusian style octopus salad, gordal olives, potato	12.00
Wild rabbit and old Winchester beignet, greengage ketchup	11.00

MAINS

Grilled peppers and courgettes, baba ghanoush and pine nut crumb	19.00
Roasted beetroots, rocket and walnut pesto, cottage cheese	19.00
Pan seared sea trout, romesco sauce, fennel and rhubarb salad	25.00
Breaded plaice, skin on chips, tartar sauce	22.00
Roast Aberdeen Angus sirloin, turnip and parmesan puree, broccoli	24.00
Cider glazed Duroc pork chop, runner beans, tomato and capers	21.00

SIDES

Dressed summer salad	Buttered greens	5.00
Minted IOW potatoes	Skin on chips	each

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



DESSERTS

Elderflower creme brulee, lemon biscotti	9.50
Peach and raspberry crumble, vanilla custard	9.00
Chocolate, cherry and almond clafoutis, pouring cream	10.00
Affogato - Vanilla ice cream, double espresso, shortbread	8.50
Selection of homemade ice cream and sorbet	3.00
Selection of 4 regional cheeses, biscuits	15.00
<i>-Stoney cross, pasteurised cows milk, semi-hard, mould-ripened</i>	
<i>-Old Winchester, pasteurised cows milk, hard, Gouda-style</i>	
<i>-Isle of white soft, pasteurised cows milk, Brie style</i>	
<i>-Ewe-blue-ty, Rich Ewes pasteurised milk, firm blue</i>	

AFTER DINNER DRINKS

Espresso Martini	11.50
Liqueur Coffee	7.50
Irish, French, Calypso, Baileys, Caribbean	
Krohn Ambassador Ruby Port	125ml 6.00
Toro de Piedra Late Harvest Sauvignon Blanc	75ml 6.00
Baileys	50ml 4.50

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