



# DINNER MENU

## STARTERS

|                                                            |       |
|------------------------------------------------------------|-------|
| White onion and parsley soup                               | 9.00  |
| Crown prince squash with pear, chestnut and Old Winchester | 9.00  |
| Cullen skink, granary bread                                | 10.00 |
| Squid, fennel and hispi cabbage salad                      | 10.00 |
| Braised lamb shoulder crumpet, damson, pickled onion       | 11.00 |

## MAINS

|                                                                        |       |
|------------------------------------------------------------------------|-------|
| Roast purple cauliflower, tomato salsa, herb crumb                     | 19.00 |
| Glazed red onion tarte tatin, whipped truffle brie, hazelnut, brocolli | 19.00 |
| Pan roast turbot, fennel, tomato and courgette                         | 30.00 |
| Fish pie with buttered hispi cabbage                                   | 25.00 |
| Crispy pork belly, turnip and mustard, chasseur sauce                  | 22.00 |
| Wild roe deer shoulder en crouete, chanterelle, carrots, venison jus   | 24.00 |

## SIDES

|                 |                |      |
|-----------------|----------------|------|
| Buttered greens | Mixed salad    | 5.00 |
| New potatoes    | Saute potatoes | 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

|                                                                  |       |
|------------------------------------------------------------------|-------|
| Cinnamon and golden raisin rice pudding, pear                    | 9.00  |
| Blackberry cheesecake, apple sorbet                              | 9.00  |
| Dark chocolate torte, raspberry sorbet                           | 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>-Hardy's, pasteurised sheep's milk, hard, Manchego style</i>  |       |
| <i>-Old Winchester, pasteurised cows milk, hard, Gouda-style</i> |       |
| <i>-Isle of white soft, pasteurised cows milk, Brie style</i>    |       |
| <i>-Cranborne blue, pasteurised cow's milk, firm blue</i>        |       |

## AFTER DINNER DRINKS

|                                                                          |       |       |
|--------------------------------------------------------------------------|-------|-------|
| Espresso Martini                                                         |       | 11.50 |
| Liqueur Coffee                                                           |       | 8.00  |
| Irish, French, Baileys, Caribbean, calypso(+3.00)                        |       |       |
| Taylor's Special Ruby                                                    | 125ml | 8.75  |
| Taylor's Chip Dry White                                                  | 125ml | 9.50  |
| Carmes de Rieussec Sauternes                                             | 75ml  | 6.00  |
| Apricot, honey and citrus peel with a vibrant acidity and elegant finish |       |       |
| Baileys                                                                  | 50ml  | 4.50  |

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