

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

### OUR BREAD

*Hendo's butter*

### To Start...

#### HAND DIVED ORKNEY SCALLOP

*apple & cucumber salad, scallop roe parfait,  
watercress & lemon thyme sauce  
(£5.00 Supplement)*

#### BEEF TARTARE

*confit egg yolk, nasturtium, marmite crumpet,  
old Winchester*

#### CHARRED CORNISH MACKEREL

*jalapeno & green tomato, green strawberries,  
buttermilk & siracha granita*

#### BUTTERNUT SQUASH TORTELLINI

*pumpkin seed granola, sage hollandaise*

### To Follow...

#### CORNISH STONE BASS

*salsify, saffron potatoes,  
smoked butter sauce, Isle of Wight tomatoes*

#### PACKINGTON FARM CHICKEN

*chicken fat focaccia, harissa leeks,  
caramelised leeks*

#### SALT BAKED CELERIAC STEAK

*miso apple caramel, hassleback potatoes,  
fennel, shallot & tarragon*

#### CREEDY CARVER DUCK

*baby beetroot, duck leg and cherry bonbon,  
fermented cherry BBQ glaze,  
Lapsang Souchong sauce  
(£5.00 Supplement)*

### SIDE - £5.00

*Seasonal Greens, tender-stem broccoli &  
brown butter crumb*

### To Finish...

#### CEREAL MILK PANNA COTTA

*blueberry and pumpkin seed granola,  
blueberry ice cream*

#### 'TIRAMISU'

*coffee liquor gel, spiced ginger cake, chocolate cremeux,  
crystalised hazelnuts and mascarpone ice cream*

#### RASPBERRY SOUFFLE

*white chocolate ice cream*



PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK