

# Saturday Lunch Menu

2-courses £45.00

3-courses £60.00

## SNACKS

OUR BREAD  
*Hendo's butter*

### To Start...

RISSOTO  
potato risotto, artichoke, pickled & braised shallot, rapeseed mayonnaise

BEEF TARTARE  
confit egg yolk, nasturtium, marmite crumpet, old Winchester

SMOKED TROUT  
smoked trout rilette, dill cucumber, apple, grapefruit, sorrel and rocket gazpacho

BUTTERNUT SQUASH TORTELLINI  
pumpkin seed granola, sage hollandaise



### To Follow...

COD LOIN  
leek nori, mussels, potato chowder & dill oil

RABBIT SADDLE  
stuffed rabbit, baby carrot and turnip, carrot and miso puree, rabbit leg terrine, dukkha hazelnut crumb

SALT BAKED CELERIAC STEAK  
miso apple caramel, hassleback potatoes, fennel, shallot & tarragon

*Duo of beef  
fillet, hen of the woods, savoy cabbage,  
ox cheek cottage pie  
(£10.00 Supplement)*

### SIDE - £5.00

*seasonal Greens, tender-stem broccoli,  
cavalo nero brown butter crumb*

### To Finish...

*parsnips  
honey roast baby piccolo parsnips*

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