

dinner

STARTER

White Onion & Caraway Velouté

Fine Croutons, Chive £9.00

Pressing of Confit Duck & Celeriac

Bloomed Sultanas, Fig & Port Compôte £9.50

Grilled Cornish Sardines

Picked Daikon, Cured Tomato, Anchovy £9.25

Citrus Cured Chalk Stream Farm Trout

Golden Beetroot, Watercress, Crème Fraîche £9.25

Red Gem Lettuce, Fennel, Pink Lady Apple

Rosary Goat Cheese, Toasted Seeds, Dijon Mustard £8.75

Extra Bread £2 per portion

MAIN COURSE

Roasted Cauliflower, Chickpea & Kale Masala

Toasted Almonds, Pink Lady Apple, Coriander Purée £16.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £21.50

Sussex Bay Sea Bass

Poole Bay Clam & Corn Chowder £24.00

Loin of Hampshire Venison

Celery, Celeriac, Beetroot, Black Pepper Jus £32.50

Slow Braised Beef Cheek

Risotto of Girolle & Artichoke, Red Wine Sauce £25.00

Loin of South Downs Lamb, Braised Shoulder Croquette

Fondant Potato, Butternut Squash, Tenderstem £26.50

DESSERT

Spiced Plum Financier

Ginger & Plum Ripple Ice Cream £7.75

Blackberry Mousse

Mulled Blackberries, Meringue, Sorbet £7.75

Dark Chocolate Pavé

Poached Pear, Hazelnut Granola, Salted Caramel Ice Cream £7.75

TPT Ice Cream

2 scoops £5.00 / 3 scoops £7.00

Selection of British Cheese

TPT Chutney, Water Crackers £10.00 / Sharing for Two £15.00