

dinner

STARTER

Roasted Celeriac & Cep Velouté

Apple, Crème Fraiche, Sourdough Croutons £12.50

Terrine of Seasonal Game, Black Pudding & Hazelnuts

Beetroot Chutney, Quince Purée £14.50

Roasted Brussel Sprout & Jerusalem Artichokes

Crisp Prosciutto, Aged Comté, Watercress £11.75

Chestnut Mushroom & Shitake Parfait

Pickled Shimeji, Rocket & Walnut Pesto, Crostinis £13.50

Beetroot Cured Loch Duart Salmon

Dill Pickled Cucumber, Horseradish Cream £14.50

Motte & Bailey Sourdough Bread, South Downs Butter £2.50 per person

MAIN COURSE

Roasted Cauliflower & Butterbean Hummus

Chimichurri, Spiced Cashews £24.50

Chef's Catch of the Day

Locally Sourced Fish Simply Prepared £ Market Price

Pan Seared Halibut

Crown Prince Squash, Cavolo Nero, Lemon Sultana Noisette £36.50

Loin of Hampshire Venison

Fondant Potato, Red Cabbage, Two Celeries £43.50

New Season Breast of Pheasant

Potato Purée, Parsnip, Roast Pear, Boudin Blanc £34.00

DESSERT

Sticky Toffee Pudding

Clotted Cream Ice Cream £9.75

Bramley Apple Crumble

Vanilla Custard £10.50

Spiced Pumpkin Tart

Muscovado Ice Cream £10.50

TPT Ice Cream

2 scoops £6.00 / 3 scoops £9.00

Selection of British Cheese

Grapes, Crackers £14.00 / Sharing for Two £20.00

Chef's Seasonal Chutney £2.00