

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

# Main Menu

## APERITIF DRINKS

**Aperol Spritz** Aperol, Prosecco, soda **8.00**

**Peach Bellini** Prosecco, peach liqueur, peach puree **7.50**

**Chambord Royale** Prosecco, Chambord **7.50**

**Elderflower Grand Spritz** Belvedere Vodka, St. Germain, soda, Prosecco **7.95**

**Flower Power** Seedlip Spice 94, apple juice, sugar syrup, muddled raspberries **5.50**

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## NIBBLES

Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE) **3.50**

Halloumi fries, spring onions, Gotcha ketchup, spicy mayonnaise (V\*) **5.50**

Marinated olives (VE) **2.95**

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## STARTERS

**FRIED BUTTERMILK CHICKEN 6.75**

spicy mayonnaise, jalapeños, micro coriander

**KING PRAWN & CRAB BRUSCHETTA 7.25**

Marie Rose sauce, smoked paprika, charred lemon

**CRISPY SMOKED PORK BELLY 9.50**

grilled scallop, pea puree, crispy bacon

**HERITAGE TOMATO TART (V) 6.95**

basil & rocket salad, Old Winchester cheese

**CARAMELISED ONION, THYME & CIDER SOUP (V) 5.95**

giant Butler's Mature Cheddar crouton

**PORK & CHORIZO SCOTCH EGG 6.95**

roasted chorizo mayonnaise, pea shoots

**SPRING SALAD (VE) 6.25**

maple-glazed carrots, orange segments, avocado, spinach leaves,  
mustard dressing, chilli toasted seeds

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## SHARERS

**BAKED BRITISH CAMEMBERT (V) 11.95**

with honey & thyme, red onion & balsamic jam, charred sourdough

**PLOUGHMAN'S 14.50**

maple-glazed ham, Butler's Mature Cheddar, pork & chorizo scotch egg, piccalilli,  
pickled onions, baby gem lettuce, charred sourdough, triple mustard mayonnaise

**MEZZE SHARER (V\*) 13.95**

Halloumi fries with spring onions & spicy mayonnaise, marinated olives,  
feta cheese, Peppadew® peppers, baby gem lettuce, hummus with harissa chickpeas, toasted pitta bread

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## MAINS

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**BACON & CHEESE BURGER 13.75**

dry-aged beef patty, maple-glazed bacon, smoked flat mushroom, Monterey Jack cheese, smoky ketchup, seeded brioche bun, skinny fries, truffle & herb mayonnaise

**CURRIED CAULIFLOWER BURGER (V\*) 11.50**

cucumber raita, mango chutney, seeded brioche bun, skinny fries

**BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 12.50**

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

**LEMON & THYME ROASTED CHICKEN BREAST 14.25**

marinated Mozzarella, roasted mixed carrots, sautéed new potatoes, crispy prosciutto, gravy

**CHICKEN, HAM HOCK & PEA PIE 13.95**

thyme-roasted heritage potatoes, sautéed green beans, gravy

**BAKED SEA BREAM 15.95**

braised peas & lettuce, warm tartare sauce

**CHICKEN KIEV 14.50**

buttery mash, seasoned green beans, gravy

**GRILLED FARMHOUSE SAUSAGES 11.75**

colcannon, crispy bacon, onion gravy

**ALE-BATTERED FISH &  
TRIPLE-COOKED CHIPS 13.75**

sweet mushy garden peas, chunky tartare sauce

**CHARRED VEGETABLES,  
MARINATED MOZZARELLA &  
OAK-SMOKED TOMATO SALAD (V) 9.95**

balsamic dressing  
*Add grilled chicken 4.00*

### *our choice*

**ROPE-GROWN THAI-STYLE MUSSELS 15.00**

coconut milk, spring onions, micro coriander, chilli, pomegranate seeds, skinny fries

*Complement with the fresh and vibrant flavours of Bodegas Martinez La Orden 13.5% 29.00*

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## STONE-BAKED PIZZAS

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*Our crispy sourdough pizzas have a rich tomato sauce, marinated buffalo Mozzarella & grated Mozzarella base which we top with the finest ingredients and cook to perfection.*

**MARGHERITA (V) 8.95**

with marinated buffalo Mozzarella, oak-smoked tomatoes, basil

**SALAMI PEPPERONI 9.95**

with Peppadew® peppers, red chillies, jalapeños

**KOREAN SPICY CHICKEN 10.75**

with Peppadew® peppers, red onion, goat's curd, fresh chillies

**SPICY KING PRAWNS 12.75**

with chorizo Ibérico, smoked anchovies, rocket, lemon zest, fresh chillies

**CHESTNUT MUSHROOMS (V) 10.25**

with white crème fraîche base (no tomato), Blue Monday cheese, pickled shallots, rocket, balsamic glaze, lemon zest

**SMOKED PORK BELLY 11.75**

with lime ricotta, spring onion, sweet chilli sauce, lime zest

**BEEF RAGU 12.50**

with salami pepperoni, chorizo Ibérico, prosciutto ham

**PROSCIUTTO HAM 10.25**

with caramelised pineapple, oak-smoked tomatoes

Garlic dough balls (V) / Tomato & Parmesan dough balls **4.00 EACH**

*Swap half of any pizza for our house salad with a balsamic dressing.*

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## CHAR-GRILL OVEN-COOKED STEAKS

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*We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.  
All our steaks are served with triple-cooked chips, a smoked flat mushroom topped with tomato rarebit and watercress.*

**8OZ RUMP** *Recommended medium* **17.95**

one of the tastiest cuts; the rump isn't as tender as other cuts but it's all about the flavour with this one

**8OZ SIRLOIN** *Recommended medium rare* **20.95**

taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

**8OZ RIB EYE** *Recommended medium* **23.95**

you get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling

**8OZ FILLET** *Recommended medium rare* **26.95**

the most prized cut of all, the fillet is incredibly tender

*Béarnaise / Chimichurri / Peppercorn sauce* **1.95 each**

**CAULIFLOWER STEAK (V\*)** **11.50**

charred cauliflower steak coated in thyme & garlic, chimichurri sauce, smoked mushroom topped with tomato rarebit, watercress, skinny fries

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### ARGENTINIAN STEAK

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**12OZ RIB EYE** **29.95**

*Recommended medium*

exceptional quality beef from Argentina with great marbling which creates a superior flavour

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### LARGER CUTS

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**18OZ BRITISH CÔTE DE BOEUF** **31.95**

*Recommended medium*

a bone in rib eye which is both dry-aged and cooked on the bone adding incredible flavour

*let's share*

**16OZ CHATEAUBRIAND** *Recommended medium* **56.00** (28.00 per person)

the classic cut to share, taken from the centre tenderloin, next to the fillet

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## SIDES

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Skinny fries (VE\*) **3.50**

Sweet potato fries (VE\*) **3.50**

Triple-cooked chips (VE\*) **3.50**

Salt & vinegar onion rings (V\*) **3.50**

Clotted cream mash (V) **3.50**

Charred vegetables & marinated  
Mozzarella salad (V) **3.50**

Maple-roasted carrots,  
toasted chilli seeds (V) **3.50**

Sautéed green beans  
& minted peas (V) **3.50**

Chorizo mac & cheese,  
sourdough crust **5.00**

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TURN OVER FOR DESSERTS

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## DESSERTS

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**WHITE CHOCOLATE SPHERE (V) 6.50**  
with a peanut butter parfait, chocolate ganache  
& hazelnut praline

**BAKED LEMON CURD CHEESECAKE (V) 6.50**  
clotted cream, crème anglaise

**RHUBARB & CUSTARD TART (V) 6.50**  
rhubarb puree, crème pat, vanilla pod ice cream

**RASPBERRY SORBET (VE) 5.00**  
red berry coulis, strawberries,  
freeze-dried raspberries, fresh mint

**GOOEY CHOCOLATE BROWNIE (V) 6.50**  
vanilla pod ice cream, caramel sauce, honeycomb

*sweet tooth*

**THE SHARER (V) 14.50**  
a selection of three of our desserts, for those who  
can't decide; Rhubarb & custard tart, Baked lemon curd  
cheesecake & Goey chocolate brownie

**CHEESE & BISCUITS (V)**  
a selection of farmhouse cheese; Blue Monday, British  
Camembert, Old Winchester Extra Mature and Fountain's Gold  
Cheddar served with cheese oatcakes, Bath Oliver biscuits,  
grapes and apricot & ginger chutney

*Enjoy all four cheeses to share 10.95*  
*or choose one cheese 6.50*

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## DESSERT WINES

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*The finest selection of sweet wines to perfectly complement your dessert or hand-selected cheese board.*

**QUADY WINERY, ESSENSIA**  
**ORANGE MUSCAT USA 15% 23.00**  
sweet oranges & apricots balanced with a fine citric acidity

**CARLO PELLEGRINO,**  
**PASSITO DI PANTELLERIA ITALY 15% 23.00**  
dried fruits & apricots; elegant in style

**SAINT CLAIR AWATERE NOBLE RIESLING**  
**NEW ZEALAND 12.5% 31.00**  
pear & stone fruit with a long lingering sweet honey finish

**CASTELNAU DE SUDUIRAUNT,**  
**SAUTERNES FRANCE 14% 31.00**  
aromas of orange blossom & spices; soft & delicate

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## SUNDAY ROASTS

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*We love Sundays and think they should be full of indulgence and spent with the people you love.  
That's why our roasts with home-made Yorkshire puddings, roast potatoes and all the trimmings are the  
perfect feast for all to enjoy.*

### ASK ABOUT BOOKING YOUR TABLE

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Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a "free from" claim. We only state allergens if they are an ingredient of a product. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. Please speak to a member of staff should you have any concerns. Full allergen information is available at the bar or on our website. We source fish from sustainable sources. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. If you see an asterisk (\*) next to any (V) or (VE) dish, we cannot guarantee that these dishes have been cooked in dedicated fryers. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones. For any more information on our menu, please ask a member of our team.