

#### BAR SNACKS

Venison & black pudding scotch egg, piccalilli £5.50	Crispy squid, aioli £6
Old Winchester & ale rarebit £4.50	Pigs in blanket £5
Hummus, olives, garlic flatbread £5	Bread selection with olives & oils £5

#### STARTERS & SHARING BOARDS

Roasted pumpkin soup, toasted seeds, sage £6

Grain & seed salad; roasted squash, avocado, pomegranate, orange, fennel, tahini dressing £7.50 / £12

Rillettes of salmon, capers, beets, crème fraiche, crostini £9

Chicken liver parfait, pickled pear, toasted brioche £8

Truffled mushroom croquettes, carrot puree £7.50

Seared scallops, cauliflower puree, pancetta crisp, red wine vingerette £13

Rosemary & garlic baked camembert, fig relish, crusty bread £15

Mezze board; garlic flatbread, baba ghanoush, hummus, tzatziki, couscous salad, radish, olives £15

#### MAINS

Ale battered south coast haddock, chips, minted pea puree, tartare sauce £14.50

Prime grilled short rib burger, smoked cheese, bacon, house relish, skin on fries £15

Halloumi & field mushroom burger, pesto, house relish, skin on fries £14

Lemon & sage turkey schnitzel, chestnut stuffing ball, creamed sprouts & bacon, roasted new potatoes, cranberry sauce £15.50

Classic fish pie: King prawns, mussels, salmon, cod & smoked haddock, mash, buttered greens £16.50

Seared calves' liver, crispy bacon, creamed potato, seasonal greens, onion gravy, sage £17.50

Spinach, cauliflower & chestnut wellington, sprouts, roots, vegetable gravy £15

Ale braised featherblade of beef, mash, seasonal green, lardons £17

Pan fried fillet of halibut, caper crushed potatoes, spinach, fennel & almond puree, dill oil £24

#### STEAKS

*All served with chips, roasted shallot, herb grilled mushroom and salad:*

10oz prime ribeye £26

8oz fillet £32

24oz Cote de Boeuf (to share) £58

Add bearnaise, bordelaise, peppercorn, or café de Paris butter £2

#### SIDES – ALL £4

Mash \* Truffle & Parmesan Fries \* Buttered leeks & greens \* Caesar gem salad \* Roasted new potatoes \*  
Root vegetables \*