



Chef's Selection Menu
Drinks Pairing

£58
£42

Old Winchester cheese tart, quince, thyme
Smoked haddock beignet, parsley, lemon

Sourdough, olive oil, balsamic

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Isle of Wight tomatoes, cashew, basil, PX dressing

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Cured Chalk Stream trout, kohlrabi, dill, wasabi

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Wild prawn cannelloni, scallop XO, pickled radish

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Beech ridge duck breast, smoked beetroot, cavolo nero

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Vanilla custard tart, blackberry, meringue

Please inform a team member of any dietary requirements
An optional service charge of 12.5% will be added to the bill



Vegetarian Chef's Selection Menu

£58

Drinks Pairing

£42

Old Winchester cheese tart, quince, thyme
Truffled potato rosti, chives

Sourdough, olive oil, balsamic

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Isle of Wight tomatoes, cashew, basil, PX dressing

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Salt baked beetroot, kohlrabi, dill, wasabi

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Tempura tender stem broccoli, black garlic, ponzu

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Pearl barley, artichoke, pear, Devon blue, hazelnut

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Vanilla custard tart, blackberry, meringue

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