



SELECTION OF BAR PLATES

Homemade focaccia & Oils 6 (VE) add Olives 2 | Marinated Greek Olives 6 | Croquette of the day 10.5 | Crispy Squid, aioli 9.9
Padron peppers, spiced salt (VE) 6 | Korean fried cauliflower (VE) 7 | Chicken Satay skewers, satay sauce 9.5

SMALLER PLATES

Soup of the day V VE* 8.5

Herb Gnocci, spring vegetables & herb butter (V) 10 *Main 17.5*

Smoked Haddock Kedgeree Scotch egg, curried mayonnaise 11.5

Chicken & rabbit terrine, fig & red wine chutney 11

Prawn Cocktail, classic Marie rose sauce 13

Salt baked beetroot, Grilled artichoke & cashew ricotta (VE) 9

Devilled lamb's kidneys on homemade focaccia 10

Steamed Cornish mussels, Provencal 13.5 *Main with Fries 19*

Baked Camembert, roasted with garlic & white wine, focaccia (to share) V 18

Seafood Platter – Smoked trout pate, prawn cocktail, marinated anchovies, smoked salmon, crispy squid, beetroot, celeriac relish, pickled cucumber, aioli & focaccia (to share) 34.5

LARGER PLATES

Cod Kiev, miso garlic butter, new potatoes, pak choy & lemon beurre blanc 24

Spring Coq au vin, pancetta, mushrooms, pomme puree, fine beans 23

Classic fish pie (with salmon, cod, smoked haddock), buttery mash, seasonal greens 23

Puy Lentil Bolognese, Aubergine, Shiitake Mushroom, Spinach, Vegan "Parmesan" & Linguini Pasta (VE) 18.5

Cornish Orchards cider battered catch of the day & chips, pea puree, tartare sauce 19.8

Sweet potato pakora burger, harissa mayo, mango chutney, fries (VE) 19.5

Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.9 *add bacon +2*

Ginger, soy & sesame crusted Pork fillet, king oyster mushroom & Asian style greens 23

8oz Ribeye steak, Hasselback potato, Padron peppers, whipped peppercorn & tarragon butter 37

Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 6 | Minted new potatoes (V VE*) 5 | Garlic field mushrooms 5 (V VE*)

Beetroot, stilton & toasted cashews (V) 6 | Garden salad 5 (VE) | Asian style greens 6 (V VE*) | Dauphinoise potato 7.5 (V)



SPARKLING

N.V	Hattingley Valley Classic Reserve NV, England (12%)	12.9 / 64
N.V	Hattingley Valley Rose, England (12%)	69.5
N.V	Moet Imperial, Moet & Chandon, France (12%)	79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

WHITE

2023	Albarino Alba Martin, Codax, Spain (12%)	175ml / 250ml / Bottle 46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Macon Villages Preludes, Terres Sechetes, France (12.5%)	50.8
2024	Picpoul De Pinet, Roquemolliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2023	Sauvignon Blanc – Frost Pocket, Marlborough New Zealand (12.5%)	11.8 / 15.6 / 44.5

RED

2021	Bourgogne Cote d'Or Pinot, Nuiton-Beaunoy DOC, France (13%)	175ml / 250ml / Bottle 62
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d'Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

2024	La Cadence Rose, Vin de France, France (12%)	175ml / 250ml / Bottle 6.95 / 9.95 / 27.95
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
2024	The Beach Rose, Chateau d'Esclans (13%)	48
2024	Rosepale CDP, Aubert and Mathieu, France (12.5%)	11.5 / 16.5 / 45

PORT

	Cockburns Fine Ruby 20 Year Old Tawny Port (19%)	50ml 4.95
	LBV Port, Quinta do Crasto, Portugal (20%)	5.5



All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

