



LUNCH

Monday- Saturday 12:00 -14:00
Sunday 12:00 - 22:00

DINNER

Monday - Saturday 18:00 - 22:00
Sunday 12:00 - 22:00

STARTERS

BREAD AND BUTTER BOARD (ngo)	6.00
ROASTED, PICKLED ISLE OF WHITE BEETROOT (ng) Whipped goats cheese salad	8.00
PAN SEARED ORKNEY SCALLOPS (ng) Chorizo pea purée	14.00
CURED DUCK HAM (ng) Homeade sauerkraut and sour cherry molasses	
BEEF BLADE RAVIOLI Salt baked celeriac puree, red wine sauce and horseradish	9.00
HOMEMADE SOUP OF DAY (ngo) Artisan bread and butter	8.00

SHARING BOARDS

VEGETARIAN ALLOTMENT (v, ve, ngo) Olives, balsamic pickled onions, roasted peppers, artichokes, cumin spiced hummus, marinated aubergine, padron peppers and sourdough bread	22.00
SURF BOARD Cured chalk stream trout, handpicked white crab meat, tiger prawns, whitebait, sweet pickled cockles, tartar sauce, black garlic mayonnaise and sourdough bread	24.00
TURF BOARD (ngo) Dorset charcuterie, wild board pasties, pickles, Tunworth cheese and sourdough bread	24.00

TASTY BITES

3 for 15.00

WILD BOAR PASTY Burnt apple puree	6.00
WHITEBAIT Tartare sauce	6.00
CUMIN SPICED HUMMUS Sourdough (v, ve)	6.00
PADRON PEPPERS Chillies, garlic (v, ve)	6.00
CHALK STREAM TROUT CROQUETTE Katsu sauce	6.00

SANDWICHES

CROQUE MADAME ROYAL (ngo) Oak smoked salmon topped with cheese and onion fondue and soft poached egg	14.00
OPEN CHICKEN CLUB (ngo) Lettuce, bacon, tomato and soft poached egg	12.00
HAND-PICKED WHITE CRAB (ngo) Lemon mayonnaise, tomato and lettuce	16.00
NEW YORKER (ngo) Pastrami, Swiss cheese, sauerkraut, pickles and mustard	12.00
OPEN BEEF TOMATO MELT (v, veo, ngo) Tomato, pesto, Laverstroke mozzarella, rocket and olives	12.00

FROM THE GRILL

All served with cherry tomatoes, rocket salad, choice of side. Choose between peppercorn, red wine, lemon hollandaise or bernaïse sauce (all ng).

28-DAY AGED RIB EYE STEAK	22.00
28-DAY AGED FILLET OF BEEF	33.00
GRILLED LOCAL FISH OF THE DAY Lemon and garlic samphire	POA

SIDES

SMOKED BACON AND MAPLE CARROTS (ng)	5.00
SEASONAL GREENS WITH LEMON AND GARLIC	5.00
NEW POTATOES	5.00
SKIN ON FRIES (ng, v, ve)	5.00
PARMESAN TRUFFLE FRIES	6.00
HOUSE SALAD (ng, v, ve)	5.00

(v) vegetarian • (veo) vegan option available • (ve) vegan
(ng) non gluten • (ngo) non gluten option available

MAINS

PAN ROASTED SEA BASS (ngo) Gnocci, samphire, scallop roe sauce	23.00
LOBSTER MACARONI Native lobster, thermidor sauce, sea herbs	29.00
CONFIT DUCK LEG (ng) Jersey royal potatoes, green beans, sour cherry molasses jus	24.00
28-DAY DRY AGED BEEF (ng) Charred gem, caramelised onion, cauliflower puree	27.00
AGED BRISKET & BONE MARROW BURGER (ngo) Pancetta, smoked applewood relish, lettuce, tomato pickle, brioche bun and skin on fries	16.00
CHICKEN KYIV Dauphine potato, wilted greens, wild mushroom sauce	22.00
FILLET OF LOCAL FISH IN BEER BATTER Triple cooked chips, mushy peas, tartare sauce, katsu sauce	18.00
PLANT BASED BURGER (ve, ngo) Smashed avocado, vegan cheese, lettuce, tomato pickles, brioche bun	14.00
ROASTED GNOCCHI (ngo) Confit garlic new forest mushrooms, Isle of Wight blue watercress	19.00

DESSERTS

WARM RICE PUDDING (ng, v) Milk, jam, apple compote	8.00
DARK CHOCOLATE TART (v) Cherry compote, salt pistachio ice cream, cocoa nib tuile	8.00
VANILLA CRÈME BRÛLÉE (v) Warm chocolate chip cookie	8.00
PINEAPPLE CARPACCIO (v) Chilli, basil syrup, raspberry sorbet	8.00
SELECTION OF ENGLISH CHEESE (ngo, v) Chutney, compressed apple, biscuits	14.00

Please let your server know if you have an allergy or intolerance to any food, We use a wide range of ingredients in our kitchen therefore we cannot guarantee the absence of allergens in our food due to the risk of cross contamination. We have a guidance document available upon request with a comprehensive list of food and drinks available throughout the hotel which highlights 14 key allergens if present.