

Food

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

STARTERS

FRIED BUTTERMILK CHICKEN 6.50

spicy mayonnaise, jalapeños, micro coriander

HERITAGE TOMATO TART (V) 6.50

basil & rocket salad, Old Winchester cheese

CARAMELISED ONION, THYME & CIDER SOUP (V) 5.50

giant Butler's Mature Cheddar crouton

SPRING SALAD (VE) 5.95

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

PORK & CHORIZO SCOTCH EGG 6.50

roasted chorizo mayonnaise, pea shoots

SHARERS

BAKED BRITISH CAMEMBERT (V) 11.95

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

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

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

MAINS

BACON & CHEESE BURGER 13.25

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*) 10.95

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

LEMON & THYME ROASTED CHICKEN BREAST 13.95

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

BAKED SEA BREAM 13.95

braised peas & lettuce, warm tartare sauce

BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 11.50

braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

GRILLED FARMHOUSE SAUSAGES 11.25

savoy cabbage mash, crispy bacon, onion gravy

CHARRED VEGETABLES, MARINATED MOZZARELLA & OAK-SMOKED TOMATO SALAD (V) 9.50

balsamic dressing

Add Grilled Chicken 4.00

ALE-BATTERED FISH & SKIN-ON CHIPS 13.25

sweet mushy garden peas, chunky tartare sauce

Our Choice

ROPE-GROWN THAI-STYLE MUSSELS 14.00

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

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

SIDES

Skinny fries (VE*) 3.50

Sweet potato fries (VE*) 3.50

Skin-on chips (VE*) 3.50

Charred vegetables & marinated Mozzarella salad (V) 3.50

Chorizo mac & cheese, sourdough crust 5.00

Halloumi Fries (V*) 5.50

CHAR-GRILL OVEN-COOKED STEAKS

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 skin-on chips, a smoked flat mushroom topped with tomato rarebit and watercress.

8OZ RUMP 17.95

Recommended medium. 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 20.95

Recommended medium rare. Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling

8OZ RIB EYE 23.95

Recommended medium. 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 26.95

Recommended medium rare. The most prized cut of all, the fillet is incredibly tender

12OZ RIB EYE 29.95

Recommended medium. Exceptional quality beef from Argentina with great marbling which creates a superior flavour

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

Béarnaise / Chimichurri / Peppercorn sauce 1.95 each

DESSERTS

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

GOOEY CHOCOLATE BROWNIE (V) 6.50

vanilla pod ice cream, caramel sauce, honeycomb

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

Lunch Menu

Available Monday - Friday 12-3pm

MAINS

MAPLE-GLAZED HAM 8.95

crispy fried egg, pineapple slaw, skin-on chips

VEGETABLE FLATBREAD (V) 7.95

charred courgette, asparagus & whipped goat's cheese flatbread, rocket, green pesto

PANZANELLA SALAD (VE) 7.95

roasted red peppers, cucumber, pickled onions, basil leaves, capers, crusty sourdough bread

PAN-FRIED SMOKED HADDOCK FISH CAKES 8.50

poached egg, tartare Hollandaise, pea shoots

BAGUETTES & SANDWICHES

Served with Tyrrell's crisps and a house salad; rocket, radish, spring onion & cherry tomatoes.

SMOKED SALMON 8.50

lemon & dill cream, radish, pickled fennel, sourdough open sandwich

ROASTED VEGETABLES (VE) 7.50

hummus, harissa-roasted chickpeas, sourdough open sandwich

CORONATION CHICKEN 8.50

rustic white baguette

GRILLED RUMP STEAK 9.50

Béarnaise sauce, crispy shallots, rustic white baguette

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. 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 loz equals approximately 28 grams. We regret that we cannot guarantee that our fish, chicken, pork or beef dishes do not contain bones.

Please speak to a member of our team should you have any concerns. Full allergen information is available from a member of our team or on our website.