

If you have an allergy or intolerance, please speak to a team member before you order food or drink. Full allergen & dietary information is available from our website.

# FOOD MENU

## NIBBLES

Charred sourdough bread, hummus, olive oil, balsamic vinegar (VE) 3.50

Marinated olives (VE) 2.95

## STARTERS

**FRIED BUTTERMILK CHICKEN 6.50**  
spicy mayonnaise, jalapeños, micro coriander

**SPICED CARROT BHAJIS (VE\*) 6.95**  
kachumber salad and coriander chutney

**CARAMELISED ONION, THYME & CIDER SOUP (V) 5.50**  
giant Butler's Mature Cheddar crouton

**PORK & CHORIZO SCOTCH EGG 6.50**  
roasted chorizo mayonnaise, pea shoots

**TOSSED RAINBOW SALAD (VE) 6.25**  
chargrilled radicchio, roasted peppers, beetroot, baby gem lettuce, torn croutons & sherry vinaigrette

**CRISPY SMOKED PORK BELLY 9.50**  
grilled scallop, pea purée, crispy bacon

**KING PRAWN & CRAB BRUSCHETTA 6.95**  
Marie Rose sauce, smoked paprika, charred lemon

## 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

**GRILLED FARMHOUSE SAUSAGES 11.25**  
savoy cabbage mash, crispy bacon, onion gravy

**PAN-FRIED SEA BREAM 14.95**  
tomato, chorizo & bean ragout, salsa verde

**BUTTERNUT SQUASH & CHICKPEA CURRY (VE) 11.50**  
braised rice, cucumber & coconut yogurt tzatziki, charred flatbread

**CHICKEN KIEV 13.95**  
buttery mash, seasoned green beans, gravy

**SLOW-BRAISED BEEF COTTAGE PIE 14.50**  
feather-blade ragu, buttery mash, balsamic roasted carrots, gravy

**CHARRED VEGETABLE SALAD (VE) 9.95**  
gem lettuce, chillies, coriander, toasted sesame seeds & Thai sesame dressing  
**Add Halloumi (V) 3.00**  
**or Grilled Chicken 4.00**

**ALE-BATTERED FISH & TRIPLE-COOKED CHIPS 13.25**  
sweet mushy garden peas, chunky tartare sauce

**CHICKEN, HAM HOCK & PEA PIE 12.95**  
thyme-roasted new potatoes, sautéed green beans, gravy

*let's lunch*

AVAILABLE MONDAY – FRIDAY,  
12PM – 3PM ONLY

## MAINS

**MAPLE-GLAZED HAM 8.95**  
crispy fried egg, pineapple slaw, triple-cooked 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 Tyrrells 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, Old Winchester extra mature cheese, rustic white baguette

*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**

## CHARGRILL 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 triple-cooked 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

## STEAK SIDES

Charred hispi cabbage, sage & onion crust, triple mustard mayonnaise (V) **3.50**

Chorizo mac & cheese, sourdough crust **5.00**

Salt & vinegar onion rings (V\*) **3.50**

Béarnaise (V) / Chimichurri (VE) / Peppercorn sauce **1.95 EACH**

## SIDES

Skinny fries (VE\*) **3.50**

Sweet potato fries (VE\*) **3.50**

Triple-cooked chips (VE\*) **3.50**

Charred vegetable salad (VE) **3.50**

Halloumi fries (V\*) **5.50**

Chorizo mac & cheese, sourdough crust **5.00**

Clotted cream mash (V) **3.50**

Salt & vinegar onion rings (V\*) **3.50**

Buttered seasonal greens with crispy smoked pancetta **3.50**

## 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

### BANANA STICKY TOFFEE PUDDING (V) 6.50

butterscotch sauce, vanilla pod ice cream

### CHOCOLATE & COCONUT PRALINE TORTE (VE) 6.50

red berry coulis, raspberry sorbet

*sweet tooth*

### THE SHARER (V) 14.50

a selection of three of our desserts for those who can't decide; Banana Sticky Toffee Pudding, Baked Lemon Curd Cheesecake and Goey Chocolate Brownie - yum!

### 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 our selection to share **10.95**  
or choose one cheese **6.50**

*Allergen advice: Due to the way our food and drink are prepared it is not possible to guarantee the absence of allergens in our meals and drinks, 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, seafood or beef dishes do not contain bones or shell. 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.*