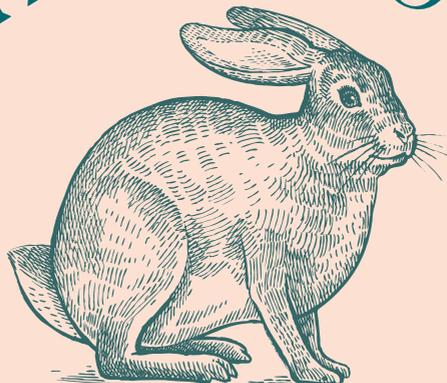


If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.

HOP INTO



EASTER

3 COURSES FOR £23.95

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.

Some of our fish and poultry dishes may contain bones.

STARTERS

Creamy burrata, torn prosciutto ham, marinated heirloom tomatoes,
basil leaves, charred sourdough

Three cheese arancini, pickled shallots, Old Winchester cheese, garlic mayo (v)

Spring vegetable & roasted tomato soup, basil pesto, charred sourdough (v)

Charred mackerel fillet with an oat & lemon crumb, tartare Hollandaise

MAINS

Grilled sea bass, Provençale sauce, crispy mussels, samphire

Charred cauliflower steak coated in thyme & garlic, chimichurri sauce,
smoked mushroom, tomato rarebit, skinny fries (v)*

ROASTS

Our roasts come with beef dripping roast potatoes, honey-roasted carrots
& parsnips, buttered kale, cauliflower cheese with brown butter croutons,
a Yorkshire pudding and rich gravy.

British sirloin of beef

Roast chicken breast, crispy bacon, sage & apricot stuffing

Shoulder of pork, sage & apricot stuffing

*For vegetarians: We serve roast potatoes and Yorkshire puddings that haven't been
cooked in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips,
buttered kale and cauliflower cheese with brown butter croutons*

DESSERTS

Upside down baked vanilla cheesecake, ginger & honeycomb crumb,
salted caramel sauce (v)

Raspberry sorbet, red berry coulis, strawberries, freeze dried raspberries,
fresh mint (ve)

Dark chocolate, caramel & hazelnut brownie, vanilla pod ice cream (v)

Glazed lemon tart, red berry coulis, clotted cream (v)

**Order the Cauliflower Steak and your three courses will be £21.95*