



## PRE STARTERS & SHARERS

Nocellara and Kalamata Olives (V)(GF)  
3.25

Lamb Shoulder Croquette, Redcurrant.  
2.25

Selection of Breads with Beef Butter and Truffle Butter.  
4.50

Charcuterie Board to Share - Parma Ham, Bresaola, Chorizo, Salami Napoli,  
Serrano Ham, Lomo, Feta Stuffed Peppers, Cornichons, Sun Blushed Tomatoes,  
Roasted Artichoke and Oven Roasted Breads  
14.95

## STARTERS

Soup of the Day served with Fresh Bread and Truffle Butter.  
5.50/8.00

Beetroot Cured Salmon, Horseradish, Capers, Croutons.  
7.25

Smoked Duck, Papaya, Remoulade, Rocket Salad.(GF)  
6.95

Crispy Halloumi, Red Pepper, Spring Onion, Chilli Jam.(V)  
5.95

## MAINS

Pork Wellington, Black Pudding, Stilton, Truffled Mash, Pancetta, Apricot.  
15.95

Pressed Lamb Shoulder, Dauphinoise Potatoes, Confit Leeks, Redcurrant Jelly, Lamb Jus.  
18.95

Potato Gnocchi, Wild Mushrooms, Truffle Cream and Old Winchester Crisp.(V)  
13.95

Pan Fried Salmon, Pea Puree, Pomme Anya Fondants, Parmesan Foam.(GF)  
16.95

Braised Whole Rack of BBQ Ribs served with Triple Cooked Chips and Mustard Coleslaw. (GF)  
16.95

Homemade Burger served with Bacon, Cheddar, Cos Lettuce,  
Red Onion Marmalade and Triple Cooked Chips.  
12.95

