

Restaurant Menu

Get things started

Focaccia, whipped miso butter 6

Smoked crackling, toffee apple puree 6 *(gluten free)*

Garlic, feta olives 6 *(gluten free)*

Get things started

Hand raised game pie, piccalilli gel 12

Breast of wood pigeon, beetroot textures 13 *(gluten free)*

Cod cheek, lemongrass infused Indonesian curry 13 *(gluten free)*

New season squash, curried parsnip tartlet 12

Brixham crab au gratin, house baked bread 14

Main Event

(all gluten free)

Winchester fallow venison, sweet potato, hen of the woods, sauce bordelaise 27

Saddle of rabbit, spinach, cobnut, carrot, cognac sauce 22

Feather blade of beef, celeriac, confit garlic, shallot marmalade, port jus gras 22

Poached halibut, creamed polenta, roasted corn, pancetta, leek mornay 23

Gnocchi, mushroom velouté, forest mushrooms, candied chestnuts, sage 19

Round it off

Hedgerow parfait, honeycomb, apple sponge 11

Baba au rum, cardamon poached pear, stem ginger ice cream 11 *(gluten free)*

Dark chocolate delice, coffee rum ice cream 12 *(gluten free)*

Chefs assiette – Poached apple , rum soaked sticky toffee , chocolate espuma 14

Selection of cheeses, real ale chutney, fruit jellies, sourdough crisps 14 *(gluten free available)*