

October 2024 Menu

Please be aware, as our menu changes monthly, new menus may appear slightly before or after the first of the month, and are subject to change throughout. If you have dietary concerns, please email the restaurant *before* booking.

STARTERS

- Dill cured halibut with cucumber and horseradish crème fraiche £16*
- Confit duck yolk with braised girolle mushrooms, crispy onion granola and cep cream £14*
- Roast pigeon with pickled Kentish cherries, black garlic ketchup and autumn truffles £15

MAINS

- Pumpkin and leek mille feuille with goat's cheese £28
- Roasted monkfish with celeriac and apple puree, sea herbs and cider sauce £30*
- Venison with carrot and English mustard puree, pickled walnuts and marmite glazed potatoes £34*

SIDES

- Crispy layered potato topped with Old Winchester Cheese, confit garlic mayonnaise and fried onions £8
- Roasted hispi cabbage with toasted sesame seeds and tahini butter £7

DESSERTS

- Warm ginger parkin with burnt honey and thyme ice cream, caramelised pears and Pedro Ximénez sherry £14*
- White chocolate, caramel, and hazelnut tart £14
- Cashel Blue Cheese with pressed apple and malt loaf £15

Tasting menu includes all menus marked with (*) £85
Matching wines £45

Please speak to a member of staff regarding allergies or intolerances before ordering
Game dishes may contain traces of shot

- *click icon to print menu* -

