



SUPPER

"After a good dinner one can forgive anybody, even one's own relations."
Oscar Wilde

Hemingway Dacquiri £11

Pampero Blanco, Grapefruit, Lime, Maraschino Liqueur

Boulevardier £13

Rittenhouse Rye Whisky, Campari, Sweet Vermouth

No. 3 Martini £14

No.3 Gin, Noilly Prat, Orange Bitters

Cauliflower Popcorn £8

Chilli, Spring Onion, Teriyaki Dressing

House Taramasalata £6

Crudités, Paper Bread

Lightly Spiced Tortilla Chips £6

Romesco Salsa



Celeriac & Pear Soup £9

Hazelnuts, Stilton, Toasted Sourdough

Prawn Cocktail £13

Compressed Cucumber, Roasted Baby Gem, Sriracha Mayo

Chicken Liver Parfait £11

Red Onion Jam, Toasted Brioche

Thai Mussels £10

Coconut, Coriander & Chilli Broth

Crispy Ham Hock Terrine £9

Mixed Leaves, Burnt Apple Puree

Chicken Milanese £19

Parmesan, Steamed Kale, Warm Garlic Butter

Classic Fish Pie £20

Smoked Haddock & Cod, Peas

Hand-cut Parpardelle £17

Creamed Wild Mushrooms, Aged Parmesan, Black Truffle

Hampshire Farmed Pork Belly £22

Black Pudding, Caramelised Roscoff Onion,
Hay Smoked Mash, Red Wine Jus

Butternut Squash & Chickpea Curry £17

Coconut Rice, Goan Spices, Cucumber Raita

Something Special

Fish of the Day MVP

30 Day-aged Ribeye Steak £36

French Fries, Cherry Vine Tomatoes, Rocket
add Bearnaise, Peppercorn or Chimichurri Sauce - £3

Beef Wellington for Two £110

Roasted Carrots & Parsnips, Hay Smoked Mashed Potatoes, Hispi Cabbage, Red Wine Jus

Our beef is native and grass-fed

Hispi Cabbage, Black Garlic Mayo | Green Beans, Pine Nuts, Confit Shallots
Salted Fries | Parmesan Creamed Spinach
Pomme Puree, Crispy Onions | Mixed Leaf Salad, House Dressing
£5



*All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts.
Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.*