

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

Oscar Wilde

Hemingway Dacquiri £11
Pampero Blanco, Grapefruit, Lime,
Maraschino Liquer

Boulevardier £13
Bulleit Bourbon Whiskey, Campari,
Sweet Vermouth

No. 3 Martini £14 No.3 Gin, Noilly Prat, Orange Bitters

Cauliflower Popcorn £8 Chilli, Spring Onion, Teriyaki Dressing Tamworth Pork Chipolatas £8
Maple & Mustard Glaze

Three Maldon Rock Oysters £15 Shallot Vinegar & Lemon

Soup of the Day £8 changes like the weather

Creamy Italian Burrata £12 Heritage Beetroot, Toasted Hazelnuts

48 Day Aged Beef Tartare £16 Egg Yolk Jam, Worcestershire Sauce, Sourdough

Maple Cured Salmon £14 Black Pepper, Horseradish, Soda Bread Wafers

Smoked Duck Salad £15
Pomegranate, Crispy Onions, Honey Dressing

Crudo of Sustainable Seabass£14 British Samphire, New Season Blood Orange, Olive Oil

> Tamarind Glazed Pork Cutlet £25 Steamed Bok Choi & Napa Cabbage

Pan Fried Chalk Stream Trout £24 Chargrilled Aubergine, Pepper Confit, Flaked Almonds

> **Chicken Milanese** £23 Parmesan, Lemon , Salted Fries

Roasted Jerusalem Artichoke Risotto £22 Pickled Mushrooms, Truffle Chantilly

Slow Cooked Hampshire Venison Ragu £20 Pappardelle Pasta, Old Winchester Cheese

Chargrilled 48-Day Aged Longhorn Heritage Beef Fillet $\mid \text{£}48$

Koffman Fries Tossed in Cornish Sea Salt & Italian Truffle, Tarragon & St Ewes Egg Bearnaise Sauce

Dry-aged Hampshire Côte de Boeuf for Two \mid £90

Koffman Fries Tossed in Parmesan & Italian Truffle, Fine Green Beans & Peppercorn Sauce

Our beef is native and grass-fed

Hispi Cabbage, Black Garlic Mayo | Green Beans, Pine Nuts, Confit Shallots Salted Fries | Steamed Buttered New Potatoes Rocket & Parmesan Salad £6



