

Main Menu

Snacks

House bread (v)(gfo)
Whipped butter, flavoured oils 6.⁹⁹

Garlic baguette (v)
Garlic & herb butter 7.⁹⁹
ADD CHEESE +1.⁵⁰

**Harissa & honey
baked camembert** (v)(gfo)
IDEAL FOR 2
Pomegranate, baguette
15.⁹⁹

Maple squash hummus (ve)(gfo)
Toasted seeds, sage, croûtes
6.⁹⁹

Marinated olives (ve)(gf)
Lemon, garlic & thyme 5.⁹⁹

Small Plates

Spiced red lentil & carrot soup
(v)(veo)(gfo)
Toasted seeds, mini loaf,
coriander 8.⁹⁹

Duck liver pâté (gfo)
Orange & cranberry chutney,
toasted brioche 9.⁹⁹

Salmon rillettes (gfo)
Pickled cucumber, radish,
sourdough toast 10.⁹⁹

Fried turkey bites (gf)
Southern fried turkey breast,
American slaw 10.⁹⁹

**Old Winchester &
caramelised onion tart** (v)
Pickled walnut, Jerusalem artichoke
8.⁹⁹

Glazed chipolata sliders
Cranberry, honey, brie 10.⁹⁹

Mushrooms on sourdough
(v)(veo)(gfo)
Garlic cream mushrooms,
crispy onion, sage
8.⁹⁹

3 for 21.⁹⁹ Small Plates & Snacks

Excluding Camembert.

Steaks

Gammon 10oz (gf)
Triple cut chips, fried eggs,
pineapple chutney 17.⁹⁹

Dry-aged steaks

Dry-ageing is regarded as the best way to concentrate the taste of the meat & maximise the flavour.

Fillet	Rump	Ribeye
(gf) 7oz 35. ⁹⁹	(gf) 10oz 25. ⁹⁹	(gf) 12oz 31. ⁹⁹

Served with balsamic
tomato, dressed rocket,
triple-cooked chips.

Sauces & extras

Peppercorn sauce (gf) 4.⁵⁰
Béarnaise sauce (gf) 4.⁵⁰
Pickled onion rings (gf)(ve) 5.⁹⁹

Classics & Salads

Fish & chips (gf)
Mushy peas, hand cut chips,
lemon, tartare sauce 16.⁹⁹

Slow braised beef & ale pie
Braised red cabbage, mash potato,
gravy 16.⁹⁹

Saag aloo pie (ve)
Hand cut chips, braised red cabbage,
vegetarian gravy 15.⁹⁹

Sweet potato salad (v)(veo)
Pickled red onion, walnuts,
cranberries, rocket,
yoghurt & honey dressing 14.⁹⁹

House Caesar salad
Cherry tomatoes, garlic croutons,
parmesan, anchovies, Caesar
dressing 13.⁹⁹

ADD CHICKEN OR HALLOUMI
TO YOUR SALAD + 2.⁵⁰

Large Plates

Confit pork belly (gfo)
Creamed potato, black pudding,
poached pear, wholegrain mustard
velouté 17.⁹⁹

Pesto roasted cod (gf)
Tomato & chorizo ragu,
grilled tenderstem 17.⁹⁹

Rolled turkey breast (gfo)
Pork & cranberry stuffing, pig in
blanket, roast potato, parsnip, sprouts
& winter greens, roasting gravy 17.⁹⁹

**Sweet potato &
chickpea curry** (ve)(gfo)
Herb rice, grilled flatbread 15.⁹⁹
ADD CHICKEN OR HALLOUMI + 2.⁵⁰

Burgers

Double beef burger (gfo)
Streaky bacon, melting cheese,
burger sauce, gherkins, lettuce,
house slaw, brioche bun
16.⁹⁹

House burger (gfo)
Brioche bun, melting cheese, burger
sauce, gherkins, lettuce 15.⁹⁹

Beyond meat burger (ve)
Lettuce, spiced tomato salsa,
vegan mayonnaise 16.⁹⁹

Turkey, brie & bacon (gfo)
Aioli, lettuce, brioche bun
16.⁹⁹

All burgers are served
with fries & house slaw.

Chips

- Cajun cheese fries (gf) 4.⁹⁹
- Parmesan & truffle chips (gf) 4.⁹⁹
- Chunky chips (ve)(gf) 4.⁵⁰
- Fries (ve)(gf) 4.⁵⁰

Sides

- Pickled onion rings (ve)(gf) 5.⁹⁹
- Mini caesar (gfo) 4.⁹⁹
- Sprouts & Winter greens (v) 4.⁵⁰
- Peppercorn sauce (gf) 4.⁵⁰
- Béarnaise sauce (v)(gf) 4.⁵⁰

Sandwiches

Served 12noon - 3pm

All sandwiches are served with fries & poppyseed coleslaw on a choice of farmhouse white bread, granary bread, or wrap, unless stated.

- The turkey club** (gfo)
Crispy bacon, lettuce, tomato, mayonnaise 14.⁹⁹
- Halloumi & hummus pica de gallo** (v)(gfo)
Crispy halloumi, lettuce 13.⁹⁹
- Fish finger** (gfo)
Gem lettuce, tartar sauce 14.⁹⁹
- Chargrilled beef** (gf)
Ribeye of beef, rocket, red onion jam 14.⁹⁹
- Cheese & pickle** (v)(gfo)
Croxtton mature cheddar, Branston Pickle 12.⁹⁹

Desserts

- Apple crumble tart** (v)
Stem ginger ice cream, crème anglaise 8.⁹⁹
- Christmas pudding** (v)(gfo)
Brandy caramel, vanilla ice cream 8.⁹⁹
- Dark chocolate delice** (v)(gf)
Mascarpone, candied orange 9.⁹⁹
- Lemon posset** (gf)
Blueberry compote, meringue 8.⁹⁹
- Ice cream** (v)
Berry compote, house fudge 8.⁹⁹
- Cheese plate** (gfo)
Chutney, grapes, selection of biscuits 13.⁹⁹

Set Lunch Menu

2 / 3 courses
Mon - Thurs: 16.⁹⁹ / 20.⁹⁹*
Fri & Sat: 25.⁹⁹ / 29.⁹⁹
12noon - 5pm

Starters

- Spiced red lentil & carrot soup** (v)(veo)
Toasted seeds, mini loaf, coriander
- Duck liver pâté** (gfo)
Orange & cranberry chutney, toasted brioche

- Salmon rillettes** (gfo)
Pickled cucumber, radish, sourdough toast

Mains

- Rolled turkey breast** (gfo)
Pork & cranberry stuffing, pig in blanket, roast potato, parsnip, sprouts & winter greens, roasting gravy
- Pesto roasted cod** (gf)
Tomato & chorizo ragu, grilled tenderstem
- Sweet potato & chickpea curry** (ve)(gfo)
Herb rice, grilled flatbread

Desserts

- Christmas pudding** (v)(gfo)
Brandy caramel, vanilla ice cream
- Dark chocolate delice** (v)(gf)
Mascarpone, candied orange
- Lemon posset** (gf)
Blueberry compote, meringue

*Weds 18th & Thurs 19th December: 2/3 courses 25.⁹⁹/29.⁹⁹

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME

Please scan here to view allergens

