

NOVEMBER MENU



WHILE YOU PERUSE

Hobbs House Sourdough Whipped Herb Butter, Extra-Virgin Rapeseed Oil, Balsamic (v)	5.00
Wiltshire Cocktail Sausage Honey & Mustard Ketchup	7.00
Garlic & Herb Marinated Olives (v6)	5.00

STARTERS

Roast Carrot, Honey & Ginger Soup Hobbs House Sourdough (v6)	8.00
Cauliflower Bang Bang Salad Shaved Cauliflower, Crisp Gem, Pomegranate, Sesame (v6)	9.00
Cured Trout Pickled Heritage Beetroot, Horseradish Yoghurt	10.50
Venison Carpaccio Roast Jerusalem Artichoke, Rocket, Old Winchester, Black Garlic Dressing	11.50
Tempura King Prawns Sweet Chilli Jam, Lemon	9.50
Chicken Liver Parfait Crispy Chicken Skin, Red Onion Jam, Melba Toast	9.00

CLASSICS

Hampshire Beef Short-Rib Pithivier Puff Pastry, Creamy Mash, Maple Glazed Carrot, Seasonal Greens, Red Wine Sauce	19.50
Sweet Potato & Goats Cheese Pie Creamy Mash, Maple Glazed Carrot, Seasonal Greens, Red Onion Gravy (v)	18.50
Ale-Battered Fish Triple Cooked Chips, Crushed Peas, Tartare Sauce, Lemon Add Curry Sauce - 2.00	19.50
'Smashed' Burger Two 3oz Patties, American Cheese, Shredded Iceberg, Toasted Bun, Burger Sauce, 'Slaw, Skin on Fries	19.00
Mushroom Burger Panko Breaded Mushrooms, Old Winchester, Shredded Iceberg, Toasted Bun, Sweet Chilli Jam, 'Slaw, Skin on Fries (v6)	18.00
Butcher's Bacon Chop Triple Cooked Chips, Pineapple Jam, Fried Hen's Eggs	19.50
Dry Aged 6oz Hanger Steak Confit Garlic, Vine Cherry Tomatoes, Triple Cooked Chips, Brandy Peppercorn Sauce	26.00
Dry Aged 8oz Ribeye Confit Garlic, Vine Cherry Tomatoes, Triple Cooked Chips, Brandy Peppercorn Sauce	36.00

SIGNATURES

Market Fish of the Day Please ask your server for details	
Venison Pavê Spring Onion & Chive Mash, Creamed Cabbage & Bacon, Blackberry Jus	26.00
Chicken Holstein Fried Duck Egg, Torched Gem, Anchovy, Caper & Herb Beurre, Noisette	24.00
Roast Pumpkin Potato Gnocchi, Sauteed Wild Mushrooms, Crispy Cavolo Nero, Toasted Pumpkin Seeds (v)(v60)	19.00

SIDES

Rocket & Old Winchester Salad (v)	5.50
Triple Cooked Chips (v6)	5.50
Skin on Fries (v6)	5.50
Maple Glazed Carrots (v6)	5.50
Seasonal Greens Chilli Garlic & Parsley Oil (v6)	5.50
Baby Gem & Avocado Salad Cherry Tomatoes, Honey Mustard Dressing (v6)	5.50

V = VEGETARIAN | V6 = VEGAN | PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. WE ARE HAPPY TO ASSIST WITH ANY QUERIES REGARDING ALLERGENS IN OUR DISHES.

The entirety of this menu can be made **Gluten Free** upon request - Please inform your server upon ordering | Smaller portions can also be made for smaller appetites, Please ask your server