



Dinner Menu

Starters

Butternut Squash and carrot soup with chive crème fraiche and curried pumpkin seeds	4.95
South coast cod brandade with saffron and chive liquor and tomato beurre blanc	6.95
Home cured salmon gravadlax served with warm potato pancake, carrot and celeriac salad	6.95
Homemade fish cake with poached egg and tomato hollandaise sauce	6.50
Confit pork roulade with apple tart tatin, cauliflower puree and pancetta and tomato jus	6.95
Roasted Mediterranean vegetable terrine with basil pesto and celeriac crisps	6.95
Fresh Shetland mussels cooked with shallot, lemon and parsley in white wine cream sauce	7.95
with fries	11.95

Mains

Grilled corn fed chicken breast with confit peppernade and garlic and herb rosti potato	13.95
Roasted Cod Supreme on spinach, saffron and parmesan risotto with chive fish veloute	14.95
Roasted rump and confit shoulder of lamb with dauphinoise potatoes, spring carrots and red wine sauce	17.95
Pan fried Black Bream fillet with baby vegetables, cocate potatoes and aromatic fish cream	14.95
Roasted Cep veloute with homemade saffron tagliatelle and shaved parmesan	11.95

Hampshire 28 day aged Steaks, served with homemade chunky chips or fries and salad

8oz Ribeye	18.95	10oz Sirloin	18.95	7oz Fillet	24.95
28oz Sirloin on the bone (For Two)				38.95	

Sauces : Pepper sauce. Béarnaise sauce. Mushroom sauce (cep). Cafe De Paris 1.95

Sides : Braised carrots, green beans, fries, chunky chips, side salad 2.50