

Menu

£34.00 three courses

cured loch duart salmon, cornish crab, avocado puree & fennel compote
salad of rosary goats cheese, baby beetroot, walnuts & pickled vegetables

fillet of sea bream with mussels, ratatouille, basil oil & tapenade

terrine of ham hock, herbs and spring vegetables
red onion marmalade

twice baked soufflé of mature cheddar with gruyere, cream & spring onions

roasted scallops with chorizo, butternut puree & pea shoots (£3.00 extra)

fillet of halibut with a vermouth & chive cream,
saffron potato & asparagus

rack of hampshire lamb with crispy slow cooked shoulder,
creamed savoy cabbage, crushed peas, honey & mint sauce

fillet of aged beef, celeriac puree, shallots, gratin dauphinoise
and a cepe & madeira sauce (£5.00 extra)

confit of gressingham duck
braised red cabbage, fondant potato, apples, blackcurrant & cassis

saddle of local wild roedeer with chestnuts,
roasted root vegetables, field mushrooms a port wine reduction

risotto of roasted vegetables, asparagus, rocket & parmesan

Dessert

caramel parfait, bramley apple puree, apple sorbet
& calvados syrup

sticky toffee pudding, vanilla ice cream & toffee sauce

caramelised lemon tart with a raspberry sorbet

ginger crème brulee with poached rhubarb & tuile biscuit

valrhona manjari chocolate ganache with white chocolate ice cream

miniature assortment – a selection of the above desserts in miniature for those who
can't make up their mind ! (£3.00 extra)

cheese selection – Oxford blue, Duddleswell, Celtic Promise & Tunworth
onion marmalade, celery, grapes & oatcakes (£3.00 extra)

Churchills VC reserve port £4.50 75ml glass

Dessert Wine

Monbazillac l'Ancienne Cure 09 £4.75 75ml glass/ 37.5cl bottle £18.95

Elena walch 'cashmere' passito moscato rosa Alto Adige 08 £65.00 37.5cl

Passito di Pantelleria 08 Pellegrino Sicily £28.00 37.5cl

Inniskillan Vidal Oak Aged Ice wine Niagra Peninsula Canada 05 £65.00 37.5cl

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cafetiere, espresso or cappuccino coffee with chocolate truffles £3.50
liqueur coffee @ £7.00

please ask for our list of malts, cognac, armagnac and liqueurs

an optional gratuity of 10% will be charged to parties of 8 or more