

"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

Rittenhouse Rye Whisky, Campari, Sweet Vermouth

No. 3 Martini £14

No.3 Gin, Noilly Prat, Orange Bitters

Cauliflower Popcorn £8

Chilli, Spring Onion, Teriyaki Dressing

House Taramasalata £6

Crudites, Paper Bread

Lightly Spiced Tortilla Chips £6

Romesco Salsa



Celeriac & Pear Soup £9

Hazelnuts, Stilton, Toasted Sourdough

Prawn Cocktail £13

Compressed Cucumber, Roasted Baby Gem, Sriracha Mayo

Chicken Liver Parfait £11

Red Onion Jam, Toasted Brioche

Thai Mussels £10

Coconut, Coriander & Chilli Broth

Crispy Ham Hock Terrine £9

Mixed Leaves, Burnt Apple Puree

Chicken Milanese £19

Parmesan, Steamed Kale, Warm Garlic Butter

Classic Fish Pie £20

Smoked Haddock & Cod, Peas

Hand-cut Parpardelle £17

Creamed Wild Mushrooms, Aged Parmesan, Black Truffle

Hampshire Farmed Pork Belly £22

Black Pudding, Caramelised Roscoff Onion, Hay Smoked Mash, Red Wine Jus

Butternut Squash & Chickpea Curry £17

Coconut Rice, Goan Spices, Cucumber Raita

Something Special

Fish of the Day MVP

30 Day-aged Ribeye Steak £36

French Fries, Cherry Vine Tomatoes, Rocket add Bearnaíse, Peppercorn or Chímíchurrí Sauce - £3

Beef Wellington for Two £110

Roasted Carrots & Parsnips, Hay Smoked Mashed Potatoes, Hispi Cabbage, Red Wine Jus

Our beef is native and grass-fed

Hispi Cabbage, Black Garlic Mayo | Green Beans, Pine Nuts, Confit Shallots Salted Fries | Parmesan Creamed Spinach Pomme Puree, Crispy Onions | Mixed Leaf Salad, House Dressing