



SUPPER

*“After a good dinner one can forgive anybody, even one’s own relations.”
Oscar Wilde*

Hemingway Daiquiri £11

Pampero Blanco, Grapefruit, Lime, Maraschino Liqueur

Boulevardier £13

Bulleit Bourbon, Campari, Sweet Vermouth

No. 3 Martini £14

No.3 Gin, Noilly Prat, Orange Bitters

Three Maldon Rock Oysters £15

Shallot Vinegar & Lemon

Cauliflower Popcorn £8

Chilli, Spring Onion, Teriyaki Dressing

Maple & Mustard Chipolatas £8



Creamy Italian Burrata £12

Heritage Beetroot, Toasted Hazelnuts

48 Day Aged Beef Tartare £16

Egg Yolk Jam, Worcestershire Sauce, Sourdough

Maple Cured Salmon £14

Black Pepper, Goats Curd, Soda Bread Wafers

Smoked Duck Salad £15

Pomegranate, Crispy Onions, Honey Dressing

Crudo of Sustainable Seabass £14

British Samphire, New Season Blood Orange, Olive Oil

Chicken Milanese £23

Parmesan, Lemon, Salted Koffmann’s Fries

Slow Cooked Hampshire Venison Ragu £20

Pappardelle Pasta, Old Winchester Cheese

Tamarind Glazed Pork Cutlet £25

Steamed Bok Choi & Napa Cabbage

Pan Fried Chalk Stream Trout £24

Chargrilled Aubergine, Pepper Confit, Flaked Almonds

Roasted Jerusalem Artichoke Risotto £22

Pickled Mushrooms, Truffle Chantilly

‘Steak & Chips’ £48

Chargrilled 48 Day Aged Longhorn Heritage Beef Fillet,
Koffmann’s Fries Tossed in Cornish Sea Salt & Italian Truffle, Tarragon & St Ewes Egg Bearnaise Sauce

Black Pepper Crusted Chateaubriand for Two £110

Koffmann’s Fries Tossed in Parmesan & Italian Truffle, Fine Green Beans & Peppercorn Sauce

Our beef is native and grass-fed

Something on the Side?

Hispi Cabbage, Black Garlic Mayo | Green Beans, Pine Nuts, Confit Shallots
Salted Koffmann’s Fries | Steamed Buttered New Potatoes
Rocket & Parmesan Salad

£6