

# A La Carte Menu

June 2016

## Starters

Chicken & Rabbit Terrine - Pickled Kohlrabi - Mustard Mayonnaise £7.00

Potato Velouté - Glazed Sabayon – Diced Potato – Spring Onions - Chives £6.00

Smoked Bacon Scotch Egg - Black Pudding – Baked Potato Purée £8.00

Scorched Mackerel & Beetroot Tart - Horseradish – Sorrel – Pickled Beetroot £7.50

Blue Cheese Bon Bons - Toasted Walnuts - Pear William £6.50

Breast of Lamb Croquette - Split Peas - Mint £7.50

## Mains

Ox Cheek Bourguignon - Pomme Purée £18.00

Pan Fried Stone Bass - Roast Cauliflower – Shellfish Pearl Barley - Shrimps £19.00

Roast Creedy Carver Duck Breast - Celeriac Purée - Pickled Onion – Confit Duck Cabbage £20.00

Cream of Onion Risotto - Jerusalem Artichoke - Purple Potato Crisps £15.00

Pot Roast Chicken - Confit Tomato - Red Pepper – Chorizo - Butter Bean & Goats Cheese Cassoulet £17.00

Pan Fried Sea Bream - Smoked Haddock Brandade - Leek Fondue £16.00

Aubergine Rotolo - Old Winchester Cheese - Tomato Passata £15.00

## Steaks

8oz Tail Fillet - Hand Cut Chips – Tomato – Watercress Peppercorn Sauce £25.00

8oz Rump - Hand Cut Chips – Tomato – Watercress Peppercorn Sauce £20.00

## Sides

Hand Cut Chips - £3.00

Pomme Purée- £3.00

Potato & Gruyere Terrine - £3.00

Confit Duck Cabbage - £4.00

Seasonal Vegetables - £3.00

For further information on the allergen content of our dishes, please ask a member of our team.  
A 10% discretionary service charge will be added to your final bill.