

# N E O

## NIBBLES

marinated olives 4

octopus/chimichurri 5

marinated anchovies 4

## STARTERS

soup of the day/neo bread 6

chicken liver & foie gras parfait/  
golden raisin relish/rosemary brioche 9

scallop spring roll/pepper drops/  
asian satay slaw 12

charcuterie platter - for two  
house pickles/duck rilette/selection of cured  
meats/focaccia 16

balsamic onions/stuffed bell peppers 4

hummus/focaccia crostinis 4

bocconcini mozzarella/tomato pesto 4

atlantic prawn & crayfish cocktail/  
lime & wasabi mayo/parmesan crostini 10

blackened loin of tuna/cajun spice/  
chilli salsa/passion fruit coulis 10

twice baked souffle/wookey hole cheddar/  
chive cream 9 (V)

dorset rock oysters/shallot vinegar  
each 3 1/2 dozen 18 1 dozen 32

## MAINS

100 day aged brisket/mash/black garlic/  
purple kale 23

partridge/rainbow carrots/squash puree/  
blackberry jus 21

fillet of atlantic cod/crushed new potatoes/  
chorizo & cockle vinaigrette 22

roast acorn squash/wilted greens/chard salsa/  
roast peppers & hazelnut sauce 16 (v) (ve)

fillet of stone bass/wilted rainbow chard/  
pinenut & goji berry salsa/romesco sauce 23

tomato & spinach gnocchi/red pesto/  
pumpkin/old winchester 18 (v)

salmon pave/shellfish & saffron risotto 21

free range chicken/tamarind/coconut & lime/  
yellow chilli relish/saffron rice 20

catch of the day/ask your server about today's  
fresh catch MP

## CHAR-GRILL

all of our beef is sourced from donald russell,  
and dry aged for a minimum of 28 days

all dishes come with triple cooked chips/neo house salad

chateaubriand - for two - 454g 58

centre cut beef fillet - 227g 29

pavé rump - 284g 22

surf n turf/8 oz beef fillet/  
3 garlic buttered shell on crevettes 35

sauces: béarnaise/peppercorn or chimichurri 2

## SIDES 4

ratte potatoes/thyme butter

seasonal vegetables

heritage carrots/cumin/pumpkin seeds

mixed salad

creamed potato

triple cooked chips

broccoli/wookey hole gratin

rocket salad/shaved old winchester

## WINE

suggested wines to compliment our dishes

henri gaillard cotes de provence rosé 5.60/7.60

alto de mayo malbec 6.80/9.20/bottle 27.00

allan scott estate sauvignon blanc - bottle 32.50/magnum 62

prosecco doc - 125ml 6.20/bottle 32/magnum 60

## SUNDAY ROAST

join us for sunday lunch from 12.00 noon until 4.00 pm

## ACOUSTIC FRIDAYS

join us for live acoustic music in our lounge bar from 9.00 pm - 11.00 pm