



Dining Room Menu

STARTERS

Seasonal Soup £5.60

Frequently changing according to the seasons (V/GF)

Heritage Tomato £8.50

Hampshire Heritage tomatoes, DOP mozzarella, basil oil, smoked salt (V/GF)

Boudin £8.60

Pressed Smoked Suffolk hock, piccalilli flavours, sourdough (DF)

Orkney Salmon £8.00

Cured Orkney salmon, avocado, coriander and chilli (GF)

MAINS

Middle White Pork £21.00

Slow cooked Middle White pork, mash, Kent runner beans, apple and sage jus (GF)

Salmon £18.00

Cured and roast salmon fillet, risotto of Yorkshire peas, mint, salsa verde (GF)

Lincolnshire Cauliflower Curd £15.50

Zaatar roasted Lincolnshire cauliflower, truffle soubise, spiced lentils, red chicory, sherry vinegar (VE, GF)

FROM THE GRILL

Aged Angus Sirloin £26.00

Grilled aged Aberdeen Angus sirloin (DF)

Chateaubriand for Two £75.00

Field mushrooms, tomato, watercress, Bernaise sauce (GF)

Aged Beefburger £15.50

*Tomato, cos lettuce, pickled red onions, chips
add cheese £1.00 - add bacon £1.00*

Black Bean Burger £15.00

Lettuce, tomato, pickled red onions, slaw, chips (VG)

SIDES

£3.50

Chips (GF, DF)

Sweet Potato Fries (GF, DF)

Mash (GF)

Buttered Green Beans (GF)

Chantenay Carrots (GF)

Mixed Green Leaves (GF, DF)

Tomato & Shallot Salad (GF, DF)

DESSERTS

Panna Cotta £6.20

Velvety cardamom panna cotta, Kent apple, Hobnob crumb

Tart £6.50

Crisp Sorrento lemon tart, meringue, raspberry sorbet

“Chef’s Sticky Toffee Pud” £6.20

Parkin, “Chef’s secret sauce”, crème fraiche, roast pecan

Seasonal Fruit £6.20

Choice of Ice Cream or Sorbet £2.30 per scoop

Pistachio ice cream (VE)

Vanilla ice cream

Raspberry sorbet (VE)

Mango sorbet (VE)

Regional British Cheeses £8.50

*Hand-picked ripe regional British cheeses,
homemade chutney, celery, grapes, biscuits*

TEA & COFFEE

Pot of Tea (per person)

£3.30

English Breakfast

Early Grey

Assam

Lapsang Souchong

Jasmine

Fruit & Herbal infusions

Coffee

Cafetière

£3.30

Espresso

£2.90

Cappuccino

£3.30

Latte

£3.30

*We serve double shots unless
requested otherwise.*

*All available decaffeinated and with
dairy free milk alternative on request.*

V - Vegetarian, VE - Vegan, GF - Gluten Free, DF - Dairy Free

Prices include VAT at 12.5% temporary rate

The full value of this reduction has been passed on to our valued members and their guests.

For full allergen information please ask a member of staff.



Please give us your feedback
about your food and drink
experience using QR code.