



STARTERS

Soup of the Day	£6.00
Butter Roasted Croutons	
Chef's Starter	£6.50
Spiced Beans & Chorizo	£7.00
On Sour Dough Bread	
Pulled Pig Croquette	£7.50
Celeriac Remoulade	
Thai Fish Cake	£7.50
Sweet Chilli Sauce, Pickled Vegetables and Crushed Peanuts	
Grain Mustard & Cheddar Brûlée	£7.50
Fruit Chutney and Bread Tuile	
Seared Duck Carpaccio	£6.50
Orange and Sesame Glaze	

GRILLS

Hampshire 8oz rib-eye Steak	£24.00
Chunky Chips, Grilled Flat Mushroom, Tomato and Béarnaise sauce	(£8 supplement)
Bavette Steak (served medium rare)	£17.00
Chunky Chips, Pesto Mushroom, Rocket, Sun-blushed Tomato and Parmesan salad	

SIDES

Roasted new potatoes	£3.50
Seasonal Green	£3.50
Chunky chips	£3.50
Seasonal house salad	£3.50
Onion rings	£3.50

Dinner inclusive guests may be charged additional supplement charges based on menu choices, including side dishes.

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances. Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

All prices inclusive of VAT.

MAINS

Confit of Duck Leg	£17.00
Toulouse Sausage and Vegetable Cassoulet	
Chef's Special of the Day	£16.00
Slow Roasted Pulled Pork	£17.50
Bubble & Squeak, Slow Roasted Apple and Natural Jus	
Rich Braised Beef	£17.00
Pearl Barley, Vegetable Risotto and Curly Kale	
Grilled Seabass Fillet	£16.00
Celeriac Puree, Roasted Chicory, Smoked Bacon and Red Wine Jus	
Mushroom & Orzo Risotto	£15.50
Soy Glaze and Roasted Oyster Mushroom	
Roasted Squash & Lentil Dahl	£16.00
Roasted Cauliflower, Flat Bread and Mint Yoghurt	

DESSERTS

Jude's Winchester Ice Cream	£6.00
Strawberry & Cream, Mint Chocolate Chip or Salted Caramel & Mini Cones	
Dessert of the Day	£6.50
Rum & Raisin Cheesecake	£7.00
Citrus and Cranberry Compote	
Steamed Date & Treacle Pudding	£7.50
Boozy Dates and Vanilla Custard	
Rich Chocolate & Stout Cake	£7.00
Chocolate Icing, Stem Ginger and Vanilla Ice Cream	
Lemon, Coconut & Thyme Posset	£7.50
Ginger Biscuit and Pistachios	
Local Cheese board	£9.00
Stoney cross, Isle of Wight soft and Brighton Blue	

(£2 supplement)