

FROM THE GRILL

8oz Scottish Ribeye Steak, Grilled Asparagus, Roast Vine Cherry Tomato <i>Your Choice of Creamy Mash or Chunky Chips and Béarnaise or Pink Peppercorn Sauce</i>	30.5
Boneless Half Chicken, Grilled Asparagus, Roast Vine Cherry Tomato <i>Your Choice of Creamy Mash or Chunky Chips and Béarnaise or Pink Peppercorn Sauce</i>	21.5
Salmon Fillet, Oyster Mushroom, Seafood Risotto, Parsley Oil.	18.5

PIZZAS & PASTAS

Margarita - Tomato, Buffalo Mozzarella, Basil	9.5
Florentine - Tomato, Egg, Spinach, Buffalo Mozzarella, Grated Parmesan	13.5
Diavola - Tomato, Spicy Salami, Fresh Red Chilli, Jalapeños	15.5
Quattro Stagioni – Tomato, Artichokes, Mushrooms, Olives, Ham	15.5
<i>Gluten Free Bases Available On Request</i>	
Rustichelle Chicken Picante, Harissa, Baby Plum Tomato, Spinach	14.5
Mushroom & Black Truffle Raviolini, Creamy Mushroom Sauce, Truffle Foam, Parmesan Crisps	18.5

SIDES

Chunky Chips, Rosemary Salt	4.5
Mac 'N' Cheese, Herb Breadcrumbs	5.5
Garlic Green Beans, Parsley Butter	4.5
Sweet Potato Fries, Truffle Mayo	5.5

DESSERTS

Warm Chocolate Fondant, Vanilla Ice Cream, Short Bread Crumble	8.5
Deconstructed Tiramisu, Espresso Soaked Savoiardi, Coffee Mousse, Cacao	9.5
Vanilla Pod Panacotta, Rhubarb Gel, Candied Rhubarb, Honeycomb Crystals	9.5
British Cheese Platter, Oat Biscuits, Fig Relish	12
Fresh Fruit Salad	5.5
Selection of Jude's Hampshire Ice Cream	5.5

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SNACKS

Hummus, Toasted Pitta, Extra Virgin Olive Oil (Ve)	4.5
Olives Provencal Mix (Ve)	4.5
Glazed Spicy Chorizo, Garlic Aioli	6.5
Tempura Tender Stem Broccoli, And Asparagus, Harissa Mayo (Ve)	5.5
Chilli, Garlic & Coriander Calamari	6.5

STARTERS

Butternut Squash Soup, Watercress, Truffle Oil	6.5
Wild Mushroom Bao, Spring Onion, Pickled Red Cabbage Sesame, Sriracha Mayo	7.5
Peri Peri Chicken Wings, Lime Crème Fraiche	8.5
Smoked Salmon Roulade, Chives, Crème Fraiche, Avruga Caviar	9.5

SHARING PLATTERS

Meat Antipasti	16.5	Middle Eastern Vegan Board (Ve)	15.5
Prosciutto, Honey Roast Ham, Milano Salami, Glazed Chorizo, Olives & Marinated Grilled Veg, Herbed Focaccia		Hummus, Pitta, Falafel, Grilled Artichokes, Mediterranean Olives, Piquillo Peppers, Fattoush Salad	

MAINS

Angus Scotch Beef Burger, Burnt Garlic Aioli, Red Onion Jam, Maple Crispy Bacon & Cheddar Glazed Brioche, Sweet Potato Fries	15.5
Buttermilk Chicken Burger, Red Bun, Burnt Garlic Aioli, Red Onion Jam, Maple Crispy Bacon & Cheddar, Sweet Potato Fries	15.5
Pulled BBQ Shiitake Burger, Vegan Bun, Red Cabbage, Chilli Apple Slaw, Sweet Potato Fries	15.5
Fish & Chips, Mushy Peas, Homemade Tartare Sauce, Lemonade Jelly	18.5
Chicken Tikka Masala, Pilau Rice, Naan, Poppadum's, Mango Chutney	17.5
Thai Green Vegetable Curry, Jasmine Rice, Asian Salad (Ve)	16.5
Open Club Sandwich, Sourdough Slice, Roast Chicken, Bacon, Tomato, Lettuce, Soft Poached Egg	12.5

SALADS

Asian Vermicelli Noodles, Breaded Ginger Tofu, Asian Greens, Papaya, Watercress, Chilli Sesame Dressing (Ve)	9.5
Modern Caesar Salad, Soft Boiled Egg, Pancetta Crisp, Grana Padano Shavings, Herb Anchovies	8.5
Superfood Salad, Quinoa, Kale, Rocket, Pomegranate Seeds, Mediterranean Veg, Avocado, Toasted Seeds (Ve)	9.5
Add Chicken, Prawns or Smoked Salmon	5.5

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