



NIBBLES

Chive and Spring Onion Soda Bread, Homemade Butter £5

Olives (GF) £5

Ham and Cheese Croquettes £5.50

STARTER

Sweet Potato, Coconut & Harissa Soup (VE/GF) £7.50

Venison Scotch Egg, Watercress, Homemade Brown Sauce (DF) £9.50

Crab Arancini, Crab Bisque, Sea Herbs £11

Scallops, Masala Sauce, bhaji £14.50**

New Place Honey & Cider Glazed Pig Cheeks, Apple Ketchup, Granny Smith, Hazelnut (GF/DF) £9.50

Brioche, Tunworth Cheese, Walnut, and Red Onion Marmalade £10

MAIN COURSE

Beef Wellington (For Two), With Pomme Purée, Seasonal Vegetables, and Port and Thyme £79.50**

Roast Pumpkin, Braised Mushroom, Onion Purée, Charred Baby Gem, Pumpkin Seed Pesto (VE/GF) £20.50

Pork Belly and Scallop, Black Pudding Potato Terrine, Stuffed Cabbage Parcel, and Cider Sauce £28.50**

Hake, With Leek and Potato Sauce, Charred Leeks, Mussels, and Chive Oil (GF) £26.50

Roast Vegetable Wellington, Carrot Purée, Fondant Potato, Vegan Jus (VE) £21.50

Sirloin Steak, With Stuffed Beef Tomato, Triple Cooked Chips, and Peppercorn Sauce (GFO) £34.50**

Chicken Supreme, Celeriac Fondant and Purée, Kale, and Honey and Mustard Sauce (GF) £25.50



DESSERT

Banana Bread Madeleine, Toffee Sauce, and Vanilla Ice Cream £9.50

Whipped Yogurt Pannacotta, New Place Honey, Grilled Figs, and Black Olive Caramel (GF) £9.50

French Toast Bread and Butter Pudding, Brandy Custard £9.50

Espresso Tiramisu, £9.50

Rum Roasted Pineapple, Meringue, Coconut Sorbet, Shaved Coconut (GF/VE) £9.50

Hampshire Cheeseboard, Selection of Cheeses, Crackers, Chutney, and Grapes (GF) £12.50**

Some dishes carry a supplement for dinner inclusive packages: Hampshire Cheeseboard £3. (v) = vegetarian, (ve) = vegan, (gf) = gluten free, (gfo) = dish may be prepared gluten free on request, (df) = dairy free, (n) = contains nuts. 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. For more information on the allergens within each dish please speak with your server. All prices include VAT at the prevailing rate.