

MAIN MENU

SNACKS £5

Gordal olives / Ale bread, whipped butter / Cheddar and jalapeno croquettes /
Pork skin puffs, apple / Padron peppers, chilli mayo

TO START

Pork belly, Black pudding Fritter, sweet and sour turnip, Burnt apple puree £13

Crispy nobashi prawns, torched gem lettuce, avocado, Marie rose sauce £15

Baked St Ella goats cheese, beetroot, walnut, horseradish £14

Duck Liver parfait, Pear slices and pear chutney, brioche toast £11

Smoked Mackerel, celeriac remoulade, buttermilk, horseradish £14

To FOLLOW

Cod, Smoked borlotti beans, tenderstem broccoli crab sauce £26

Roasted chicken breast, smoked mash, braised chicory, blue cheese sauce, walnut £28

Slow cooked Duck Leg, pickled white cabbage, butternut squash, pesto £26

Spiced aubergine, apricot harissa, pickled apricot, goats curd £23 (v)

Sparsholt venison burger, red onion chutney, grilled kale, triple cooked chips, £18

Longhorn Ribeye, Caesar gem wedge, beef fat béarnaise, triple cooked chips £35

TO FINISH

Rosemary panna cotta, blackberries, blackcurrant sorbet, hob nob £10

Oat Brulee, poached pear, pear sorbet £11

Sparsholt 'Bounty', fig leaf mousse, coconut ice cream £12

Vanilla rice pudding, port roasted fig, almond, madeleines £11

Selection of 4 British cheeses,

Old Winchester (P) Oxford Blue (P) Oxford ISIS (P) Wigmore (NP) crackers, condiments £16

SIDES £5

Triple cooked chips

Tenderstem broccoli, pickled garlic

Potato rosti, smoked mayo, pickled jalapeno

Blue cheese chicory salad

Please let us know if you have any dietary requirements or intolerance. Please be aware that Olives may contain stones, Fish may contain bones. Please be aware that our cheese's may not all be pasteurised. A discretionary service charge of 10% will be added to your final bill.