

**Starters**

**Roast Chestnut + Mushroom Soup**

Duxelle, Chestnut + Truffle £7.50

**Chicken + Duck Liver Parfait**

Red Onion Marmalade, Brioche £8.50

**Old Winchester Cheese Souffle**

Chive + Parmesan Cream Sauce £7.50

**Cured Salmon**

Cucumber, Kohlrabi, Salmon Roe + Buttermilk £8.00

**Mains Courses**

**Pan Roast Beef Fillet**

Heritage Carrot Fondant, Pomme Puree, Cheek Croquette, Spinach + Jus £28.00

**Pan Fried Duck Breast**

Duck Rilette, Parsnip Puree, Savoy + Pancetta, Pomme Dauphine + Jus £22.00

**Butternut Squash Gnocchi**

Pumpkin Seeds, Cavolo Nero, Fondants, Salsa Verde + Sage £18.00

**Pan Fried Cod Loin**

Scallop, Potato Fondant, Tenderstem Broccoli, Paprika Emulsion + Almond £21.00

**10oz Sirloin Steak**

King Oyster Mushroom, Roast Tomato, Rocket + Pickled Shallot Salad + Hand Cut Chips  
£24.00

**Shropshire Beer Battered Fish**

Crushed Peas, Charred Lemon, Tartar Sauce + Hand Cut Chips £15.00

**Shropshire Steak Burger**

Brioche Bun, Red Onion Marmalade, Bacon, Lincolnshire Poacher Cheddar, Truffle Mayo +  
Hand Cut Chips £15.00

**Sides**

Sprouts, Chestnut + Bacon ~ Buttered Savoy + Pancetta ~ Pomme Dauphine + Parmesan,  
Hand Cut Chips ~ Honey + Mustard Pigs in Blankets £4  
Blue Cheese Sauce, Peppercorn Sauce £3

**Desserts**

**Sticky Toffee Pudding**

Brandy Snap, Citrus + Vanilla Ice Cream £7.50

**Dark Chocolate Ganache**

Blood Orange, Chocolate Sponge + Vanilla Mascarpone £7.50

**Christmas Pudding Tartlet**

Clotted Cream Ice Cream + Brandy Anglaise £7.50

**Selection British & Continental Cheeses**

Quince, Pickled Walnut Chutney, Compressed Celery + Peters Yard Crackers £12.00