



Christmas menu

Two courses £20 • Three courses £25

Available for lunch and dinner

Starters

Leek and Alresford watercress veloute

Crispy leek, truffle **(vg)**

White soy cured Chalk stream trout

Cucumber, wasabi, yogurt, dill, keta

Smoked chicken and ham hock terrine

Serrano, tarragon, caramelised pear

Rosary goat's cheese

Fig, sweet onion, walnut, basil and aged balsamic **(v)**

Mains

Roasted breast of turkey

Confit leg, pancetta, chesnuts, all the trimmings

Braised blade of beef

Smoked mash, bone marrow, Roscoff, Nero, celeriac

Fillet of sea bream

Chard cauliflower, mouli, dashi broth, coriander

Roasted butternut tarte tatin

Confit shallots, walnut, truffle, chicory, sage **(v, vg)**

Desserts

Apple parfait

Toffee popcorn, salted caramel, apple

Christmas pudding

Brandy sauce

Selection of Hampshire cheeses

Grape chutney, biscuits

Passion fruit pannacotta

Mango, yuzu, citrus meringue, caramelised white chocolate

v - vegetarian. vg - vegan. gf - gluten free. df - dairy free. Gluten free options available upon request.

All weights are approximate before cooking | There is a possibility that traces of nuts may be found in any menu items |

Fish may contain bones | Please inform a member of staff of any dietary or allergen requirements.