

GLUTEN FREE

Mushroom Velouté

Slow cooked egg, Winchester foam (v) £7

Domaine de Mauperthuis Les Brulis Bourgogne Rouge – Burgundy, France 125ml £ £6.35

Omelette Arnold Bennett

Smoked haddock, Mornay sauce, Old Winchester £9

Rully Clos des Mollepierres Domaine Saint-Abel Roux - Burgundy, France 125ml £8.50

Rainbow Trout

Cured in treacle, pickled beetroot, mustard cream & chicory leaf salad £9

Macon Villages Vignerons des Terres Secretes – Burgundy, France 125ml £5.85

Chicken Liver Parfait

Burnt orange, crispy chicken skin gluten free bread £8

Château Loupiac Gaudiet Loupiac – Bordeaux, France 75ml £4.25



Cod Boulangère

Confit potato & roscoff onions, wilted spinach, confit garlic & red wine fish sauce £23

Pouilly Fuissé La Croix Denogent – Burgundy, France 125ml £9.65

Gloucester Old Spot

Roasted belly, BBQ octopus, chorizo & piquillo pepper cous cous, tender stem broccoli, confit lemon £22

Tomàs Cusiné Vilosell – Catalunya, Spain 125ml £6.15

Hake

Crushed potatoes, brown shrimps, girolles, gem lettuce & burnt roscoff, brown butter sauce £19

Bourgogne Chardonnay Les Murelles Domaine Roux – Burgundy, France 125ml £6.35

Cous Cous

Piquillo pepper, tender stem broccoli, confit lemon, watercress pesto, pine nuts £18

Tomàs Cusiné Vilosell – Catalunya, Spain 125ml £6.15

8oz Hereford Rib Eye

Chips cooked in dripping, roasted gem lettuce, bone marrow bread crumbs & peppercorn sauce £26

Plaisir de Château Siaurac Lalande de Pomerol 2013 – Bordeaux, France 125ml £6.25

Sides £3.50

Chips cooked in dripping | Blanched greens | Creamed potatoes & chives | Leaf salad & lemon vinaigrette

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.