

<u>Starters</u>

Smoked duck, celeriac remoulade, chicory, Cumberland sauce. £9.50

Hampshire black pudding, pulled pork, caramelised onion, agro dulce. £8.95

Crab bisque, crab butter on toast. £8.95

Venison, chilli, pine nut and chocolate ragout, schiaffoni pasta, parmesan.  $\pounds 8.95$ 

Warm salad of butternut squash, beetroot, pickled shimeji mushrooms, garlic croutons, sherry vinegar reduction. £8.50

## <u>Mains</u>

Pan roasted fillet of beef, dripping roast potatoes, red cabbage, celeriac purée, red wine jus. £32.95

Roast venison haunch, black pudding hash, red cabbage, roasted carrot, blackberry and red wine jus. £22.95

Slow roasted pork shoulder, pommes purée, chestnut sprouts, roasted butternut squash, cider and mustard sauce. £19.95

Roasted cod fillet, pommes purée, chestnut sprouts, roasted butternut squash, curry velouté. £21.95

Confit celeriac, mushroom stroganoff, roasted carrot, and parsnip, chestnut sprouts. £17.50

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.



## <u>Desserts</u>

## Chocolate and hazeInut Eton mess £8.50

Whisky panna cotta, shortbread, sultanas, caramelised apple. £8.95

Sticky toffee pudding, butterscotch sauce, amaretto cream. £8.50

Mulled winter fruit, lemon thyme sorbet. £8.50

Local artisan cheese board £11.50

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

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/75ml
26
£7
£8
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A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.