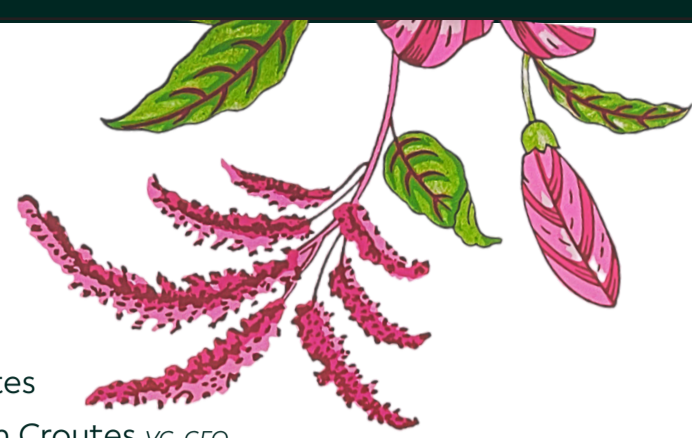




# Evening Menu



## Nibbles

Beer Battered Samphire with Lemon Hollandaise *v* | Olives *VG, GF*

Padron Peppers with Black Garlic Mayonnaise *v, VGO, GF* | Korean BBQ Pork Belly Bites

Halloumi Fries with Spiced Tomato Chutney *v, GFO* | Edamame Hummus and Toasted Sourdough Croutes *VG, GFO*

**£5 Each or Three for £12**

## Sharing Boards and Light Bites

### From The Land

The Real Cure Nduja Sausage Roll,  
Pork Sausage Roll, Local Cheese, Pickles  
£28

### Lamb Kofta Scotch Egg

Tzatziki *GF*  
£12

### Cornish Mussels

White Wine and Garlic. Served with bread *GFO*  
£10 | £18 - Main Course *with Fries*

### From The Sea

Smoked Salmon, Tiger Prawns, Pickled Cockles,  
Mussel Popcorn, Whitebait, Avruga Caviar,  
Crème Fraiche, Blinis  
£30

### Roasted Fig and Prosciutto

Whipped Goats Cheese, Candied Walnuts *GF, VO*  
£10

### Hand Dived Shetland Scallops

English Pea Purée, Pancetta Lardons,  
Pea Shoots *GF*  
£16

### From The Garden

Olives, Edamame Hummus, Stuffed Peppers,  
Pickled Onion Rings, Black Garlic Mayonnaise,  
Fried Halloumi, Isle of Wight Soft Cheese,  
Sourdough, Tzatziki *v, VGO, GFO*  
£24

### Seasonal Soup

served with fresh Sourdough *GFO*  
£8

### Grilled Chicken Satay

Peanut Sauce, Chargrilled Toast *N, GFO*  
£12



## Mains from The Land

### Honey Glazed Pork Tenderloin

Fondant Potato, Wilted Greens,  
Pickled Apple Cider Jus  
£28

### To Share

### Slow-Roasted Half Shoulder of Lamb

Marinated in Apricot Harissa, Pearl  
Couscous, Chickpeas, Apricots, Parsley, Red  
Onion, Wilted Greens, Harissa Jus *N, GF*  
£55

### Beef Blade and Horseradish Cottage Pie

Cheesy Mash Potato and Seasonal Greens *GFO*  
£22

### Pan Roasted Chicken Supreme

Wild Mushroom Tagliatelle, White Wine  
Taragon Sauce  
£26

### 28 Day Aged 10oz Sirloin

Cherry Tomato and Rocket Salad *GFO*  
£30

served with a choice of side and sauce  
*Peppercorn, Red Wine, Lemon Hollandaise ALL GF*

## Mains from The Garden

### Gnocchi

Wild New Forest Mushrooms, Tunworth Cheese,  
Watercress  
£18

### Thai Green Vegetable Curry

Peppers, Aubergine, Courgette, Broccoli,  
Bamboo Shoots, Jasmine Rice *GF, VG*  
£17 | *add Chicken or Prawns £5*

### Roasted Crown Prince Squash Salad

Squash Purée, Tunworth Cheese, Pumpkin Seed Dukkah  
*GFO*  
£16 | £10 - Starter

## Mains from The Sea

### Fish and Chips

Fillet of Cornish Haddock, Triple Cooked Chips,  
Mushy Peas, Tartare Sauce  
£20

### Grilled Local Fish of the Day

Market Price  
served with Lemon Hollandaise and a choice of side

### Saffron and Lobster Risotto

English Peas, Dill Oil, Micro Cress and  
Pea Shoot Salad *GF*  
£26

## Sides

Confit Garlic & Lemon Samphire *GF* |  
New Potatoes *GF* | Side Salad *GF* | Seasonal Greens *GF*  
£5 each

## Fries

Triple Cooked Chips *GFO* | Skin on Fries  
£5 each

### Massaman Loaded Fries

Massaman sauce, Spring onion, pickled chilli, crispy onions *GFO, N*  
£7 each

## Daily Special

Please ask your server for  
today's special

*GF* - Gluten Free, *N* - Contains nuts, *V* - Vegetarian, *VG* - Vegan, *VGO* - Vegan Option Available, *GFO* - Gluten Free Option Available,  
*VO* - Vegetarian option available

If you have any special dietary requirements or allergies,  
please let a member of staff know as soon as possible

Please be advised that a discretionary service charge of 12.5% will be added to your bill.

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