

Evening Menu

Nibbles

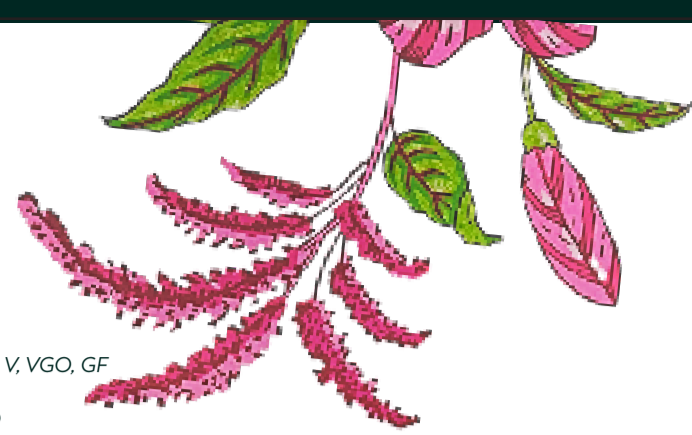
Beer Battered Samphire with Lemon Hollandaise *v* | Olives *VG, GF*

Pigs in Blankets with Cranberry Sauce | 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*

£6 Each or Three for £15



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, Cream and Garlic or White
Wine and Real Cure Nduja Sausage
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 *GF*

Sweet Pickled Carrots, Smoked
Hollandaise, Samphire
£16

From The Garden

Olives, Edamame Hummus, Stuffed Peppers,
Pickled Onion Rings, Black Garlic Mayonnaise,
Fried Halloumi, Isle of Wight Soft Cheese, Crudités
Sourdough, Vine Tomatoes, 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*
£23

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, Chunky Chips,
Mushy Peas, Tartare Sauce
£22

Grilled Local Fish of the Day

Market Price
served with Lemon Hollandaise and a choice of side

Shellfish Risotto

Squid, Mussels, Prawns, Sea Herbs *GF*
£26

Sides

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

Fries

Chunky 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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