



EVENING MENU

APPETISERS

Bruschetta tomato, red onion, olive oil, garlic & basil, served on toasted sourdough 5.95 v, vg, gfa

Garlic Ciabatta 3.95 with melted cheese 4.95 v

Basket of Bread with olive oil & aged balsamic 3.95 v, gfa

Marinated Mixed Olives sourdough 3.95 v, vg, gf

Baked Camembert to share warm French baguette, Cranberry & port jam 10.95 v, gfa

STARTERS

Seasonal Soup of the Day served with warm French baguette 6.50 v, gfa

Wild Mushroom Crostini garlic, cream & chives on toasted sourdough 6.95 v, gfa

Sautéed Tiger Prawns garlic & parsley butter, olive oil, cherry tomatoes & chilli with toasted ciabatta 8.95 gfa

Rosary Ash Goat's Cheese toasted walnuts, shredded apple, golden raisins & burnt apple puree 6.95 v, n, gf

Winchester Cheese Souffle twice baked & drizzled with pomegranate molasses 7.50 v

Oak smoked salmon crème fraîche, shallots, capers, rocket & lemon on toasted sourdough 7.95 gfa

Ham Hock & pea Terrine English mustard emulsion, ciabatta toast, roasted onion powder 7.95 gfa

Moules Mariniere shallots, garlic, cream & white wine, warm baguette & lemon 7.95 / Main 13.95 Add fries 2.50 gfa

MAINS

Pan-roasted Chicken Breast sautéed potatoes, fine beans, creamy wild mushroom & Dijon mustard sauce & crisp smoked bacon 14.95 gf

Herb Crusted Cod Supreme cannellini beans, spinach, cherry tomatoes & rocket 15.95 gf

Confit Duck Leg garlic pomme purée, fine beans, red wine jus 16.95 gf

Slow Cooked Lamb Shoulder creamed mashed potatoes, roasted root vegetables & red wine sauce 18.95 gf

8oz Hampshire Sirloin Steak Chargrilled to your taste, served with garlic butter, house chips & vine tomatoes 21.95 Add peppercorn sauce 2.00 gf

Seafood Linguine green lip mussels, tiger prawns, clams & squid cooked with tomato, garlic & fresh chilli 17.95

Pan-seared Calves Liver creamy mashed potatoes, fine beans, crisp smoked bacon & red wine sauce 14.95 gf

Asparagus, Pea & Goat's Cheese Risotto garlic, cream, spinach, parmesan & rocket 11.95 v Add chicken & smoked bacon 3.50

Pressed Pork Belly creamed mashed potatoes, fine beans, baked apple, burnt apple purée & cider sauce 15.95 gf

Sticky Crispy Duck Salad shredded pepper, carrot & spring onion, hoisin & plum sauce, bean shoots & sesame seeds 12.95 n gf

Classic Caesar romaine lettuce, garlic croutons, shaved parmesan, anchovies & egg 10.95 v Add chicken 3.50 gfa

7oz Beef Burger tomato, lettuce, red onion, pickles & Frenchie's mustard in a toasted brioche bun with fries & slaw 10.95 Add cheese or Bacon 1.00 each

Beer Battered Cod & Chips garden peas, tartare sauce & lemon 12.95

SIDE DISHES

Seasoned fries 3.50 - House chips 3.50 – Sautéed spinach 3.50 – Dressed mixed salad 4.00 – Fine beans with bacon & shallots 4.00