



Our Suggestion is 3 Dishes Per Person

ALL OUR DISHES ARE FRESHLY PREPARED AND WILL ARRIVE AT YOUR TABLE AS THEY ARE COOKED AND READY.

For the table

Rosemary Focaccia served with: G V Olive Oil & Balsamic Confit Garlic Aioli	5.5
Gordal Olives V	6
Mixed Olives V	5
Sun-Dried Tomatoes V	5
Padron Peppers V Sea Salt	5.5
Charcuterie Board D Cured Meats, Cheeses & Truffle Honey	12.5
Sharing Board G D A Bit of Everything Above	20
Homemade Gluten Free Focaccia is available on request for those marked with G	

Meat

6oz Picanha Steak (Served Pink) Chimmichurri or Peppercorn Sauce D	13.5
Pork Belly Puffed Crackling, Pickled Fennel & Apple Caramel	9.5
Confit Duck Leg Croquette Blackberry Hoisin, Pickled Blackberries & Spring Onions	10
Satay Chicken N Chicken Skin Crumble, Black Garlic & Lime	9
Spiced Lamb Koftas N Green Romesco Sauce, Pomegranate, Watermelon & Mint	10

Seafood

Baked Cod Batter Scraps, Crushed Peas & Tartare Dressing	10.5
BBQ Octopus Chickpea Caponata	9.5
Treacle Cured Salmon D Beetroot, Horseradish Crème Fraiche, Apple & Dill	9.5
Korean Fried Monkfish D Thai Spiced Honey, Pickled Ginger & Herb Yoghurt	10.5
Gambas Al Ajillo Garlic, Chilli & Capers	8.5

Vegetarian

Most Vegetarian options can also be made Vegan.

Burrata & Isle of Wight Tomatoes D N Pickled Red Onions, Basil & Pine Nuts	8.5
Maple Glazed Butternut Squash D Whipped Goats Cheese & Pumpkin Seeds	8.5
Korean Fried Mushrooms D Shimeji Mushrooms, Truffle Aioli & Old Winchester Cheese	7.5
Cauliflower Cheese Croquettes D Caper & Raisin Puree, Old Winchester Custard	8
Triple Cooked Potatoes served with: Bravas, Salsa Verde or V Truffle Aioli & Old Winchester Cheese D	6
Hot Harissa Honey Glazed Halloumi D Za'atar & Tzatziki	7.5

Specials - Please see our specials board for this weeks special.

Dietary Key

If you have any other dietary requirements please let us know

G Contains Gluten

V Vegan

D Contains Dairy

N Contains Nuts