



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
Padron Peppers V Sea Salt	5.5
Charcuterie Board D Cured Meats, Cheeses & Truffle Honey	12.5
Sharing Board G D A Little Bit of Everything Above	19.5

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
Char-Sui Pork Belly Puffed Crackling, Pickled Cucumber & Radish	9.5
Chorizo Sausage Honey, Red Wine & Mustard Glaze	9
Limas Fried Chicken D Peach & Gochujang Sauce, Chive Sour Cream, Sesame & Coriander	8.5
Merguez Spiced Lamb Meatballs N White Bean Hummus, Salsa Verde, Pickled Red Onion & Pistachio Dukkah	9

Seafood

Baked Cod Batter Scraps, Crushed Peas & Tartare Dressing	9
Togarashi Salt & Pepper Squid XO Mayonnaise & Spring Onion	8.5
Tuna Escabeche Heritage Tomato, Green Chilli & Basil	11.5
Tandoori Monkfish Skewers Mint & Coconut Yoghurt, Mango & Coriander	9.5
Shell on Prawns "A La Plancha" Pil Pil Dressing	10

Vegetarian/Vegan

Most Vegetarian options can also be made Vegan.

Heritage Tomatoes D N Whipped Feta, Chargrilled Courgette & Pine Nuts	8
Burrata & Peach Salad D N Rocket, Pine Nuts, & Balsamic	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	5.5
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