

starters

Soup of the Day £9.00

Homemade, served with Crusty Bread

Beef Consomme £9.50

Mixed Vegetables and Chicken Dumplings

Goats Cheese £10.50

Fig and Chestnut Tart, Chervil (v)

Wild Mushroom Pate £10.50

Shallot Chutney, Cepe Brioche and Rocket Salad (v)

Open Ravioli with New Forest Wild Mushrooms £14.50

Slow Poached Duck Egg and Watercress (v)

Seared Rabbit and Homemade Black Pudding £12.50

Sweet Corn, Roasted Garlic and Lime

Hot Smoked Salmon £12.50

Shredded Fennel, Orange and Dill Salad

main courses

Saddle of English Venison £31.00

Beetroot, Red Wine Risotto and Bitter Chocolate

Confit of Duck Leg £25.00

Crispy Bacon, Glazed Onions and Parsley Mashed Potatoes

Pan Fried John Dory £27.00

Watercress, Pearl Barley, Roasted Salsify and Braised Snails

Roasted Monkfish £29.00

Carrot and Leek Broth, Garlic and Parsley Gratinated Mussels

Char Grilled Aged Rib Eye Steak £37.00

Hand Cut Chips and Green Peppercorn Sauce

Braised Boneless Lamb Shank £25.00

Aubergine Puree, Jerusalem Artichokes, Shallot Confit, Caper and Mint Sauce

Honey Roast Pork Belly £25.00

Apple and Butternut Squash Puree, Baby Spinach

Pumpkin & Fennel Risotto £23.00

Parmesan, Toasted Pumpkin Seeds (v)

side orders

Choose from a variety of garden vegetables to accompany your meal £5.00

Creamy Mash

Served with Confit of Shallots

Green beans

Shallot Confit

Chunky chips

With Sea Salt

Roast pumpkin

Olive Oil and Thyme

Spinach

New Season

Roast beetroot

Rock Salt and Olive Oil

Roasted Field Mushrooms

Grilled with Rock Salt

Vine Tomato And Basil Salad

Vine Ripened Plum Tomato

Mixed Seasonal Vegetables

Steamed and Buttered

If you are allergic to any food product, please advise a member of the service team.

All prices include VAT at 20%. For groups of 6 or more, a discretionary service charge of 12.5% will be added to your bill. 01/11

homemade puddings

Thin Apple Tart £9.50
With Cinnamon Ice Cream

Cherry and Chocolate Parfait £9.50
Caramelised Almond and Hazelnut

Date and Toffee Pudding £9.50
With Walnut and Toffee Sauce and Devonshire Clotted Cream

Buttermilk Bavarois £9.50
With Poached Spiced Plums

Spotted Dick £9.50
With Rum and Raisin Ice Cream

Absolutely Alex £9.50
Millefeuille of Chocolate with Almond Toblerone and Orange Cream

Ice Creams and Sorbets £9.50
Choose from our Pastry Chef's Selection

savouries

Welsh rarebit
Westcombe Farmhouse Cheddar with Worcester Sauce £9.00

Selection of British Cheeses
Served with Celery, Grapes, Crackers, Breads and Date and Onion Chutney £13.00

coffee specialities

Freshly Brewed Coffee
Filter Coffee, Decaffeinated, Cappuccino, Espresso, Cafe Latte

You're Choice of Tea or Infusions
Darjeeling, Assam, Sencha, Earl Grey, Jasmine, Blueberry, Rooibos,
Camomile, English Breakfast, Pai Mu Tan, Lapsang, Niagara Peach, Bella Coola

Valrhona Hot Chocolate
£5.00

Served with Homemade Dark Chocolate Truffles

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white and rose wines

	Vintage	175ml	250ml	Bottle
22 Molino Loco Macabeo, Yecla, Spain	2009	7.50	9.50	25.00
24 Primo Malvasia, Tuscany, Italy	2009			26.00
25 Chenin / Torrontes Villa Vieja, Mendoza, Argentina	2009			27.00
23 Chenin Blanc Good Hope, Stellenbosch, South Africa	2009	8.50	10.50	28.00
31 Sauvignon Blanc, Fairview, Paarl, South Africa	2010	9.50	12.00	31.00
26 Chardonnay, De Loach California Series, Sonoma, California	2007			32.00
27 Dr Unger Grüner Veltliner Q, Wachau, Austria	2009			33.00
43 Riesling, Framingham Classic, Marlborough, New Zealand	2008			33.00
59 Pinot Grigio, Borgo dei Vassalli, Veneto, Italy	2009	10.00	12.50	34.00
21 Wickham Estate, Hampshire, England	2008			33.00
30 Unoaked Chardonnay, Wakefield Promised Land, Australia	2009	11.00	14.50	35.00
32 Marc Pohl Franconia, Germany	2008			36.00
77 Rioja Blanco, Vina Izadi, Rioja, Spain	2008			37.00
17 Chablis, Domaine Colette Gros, Burgundy, France	2008	12.00	15.00	38.00
33 Gavi di Gavi 'Lugarara', La Giustiniana, Piedmont, Italy	2009			41.00
19 Sancerre, Domaine des Brosses, Loire Valley, France	2009			42.00
36 Riesling, Dean Hewitson Gun Metal, Barossa Valley, Australia	2008			43.00
37 Sauvignon Blanc, Isabel, Marlborough, New Zealand	2009			46.00
50 Viognier/Chardonnay Qupe, Santa Maria, California	2009			51.00
45 Sauvignon Blanc, Frog's Leap, Napa Valley, California, USA	2009			58.00
28 Giaconda Aeolia Roussanne, Victoria, Australia	2005			95.00
92 Arnaud Ente Meursault Goutte d'Or, Burgundy, France	2006			135.00
72 Domaine de la Vougeraie Clos Blanc de Vougeot, Burgundy, France	2001			150.00
52 Chateau Ollieux Romanis Corbieres Rose, Languedoc, France	2009	9.00	12.00	33.00
34 Charles Melton Rose of Virginia, Barossa Valley, Australia	2009			43.00

red wines

	Vintage	175ml	250ml	Bottle
47 Alpha Zeta Corvina, Veneto, Italy	2009	7.50	9.50	25.00
48 Les Clairieres Merlot, Languedoc, France	2009			26.00
39 Pinotage, Good Hope, Stellenbosch, South Africa	2009			27.00
51 Calbuco Cabernet/Merlot, Chile	2009	8.50	10.50	28.00
82 Cabernet Sauvignon, Vinum, Stellenbosch, South Africa	2007			30.00
64 El Grano Carmenere, Rapel Valley, Chile	2009	9.50	12.00	31.00
40 Beaujolais Villages Vieilles Vignes, Alain Chatoux, France	2009			31.00
87 Cotes du Rhone, Domaine Chapoton, Rhone, France	2009	10.00	12.50	34.00
74 Chianti Rufina, Selvapiana, Tuscany, Italy	2008	11.50	15.00	36.00
53 Merlot, Lyeth Sonoma County, Sonoma, California	2007	13.00	16.50	39.00
91 Grenache-Shiraz-Mourvedre, Ms Harry, Barossa Valley, Australia	2008			43.00
49 Rioja Crianza, Bodegas Palacios Remondo, Rioja, Spain	2006			44.00
41 Chateau du Gaby Canon Fronsac, Bordeaux, France	2004			49.00
55 Cabernet Sauvignon, Balnaves, Coonawarra, Australia	2007			53.00
86 Chateauneuf du Pape, Jacques Mestre, Rhone, France	2003			57.00
66 Pinot Noir, Amisfield, Central Otago, New Zealand	2007			61.00
58 Zinfandel, Ridge Lytton Springs, Sonoma, California	2007			64.00
63 Au Bon Climat Pinot Noir 'La Bauge', Santa Barbara, California	2008			73.00
65 Cabernet, Frogs Leap, Napa Valley, California	2007			73.00
44 Dujac Fils & Pere Chambolle Musigny, Burgundy, France	2007			82.00
68 Il Paradiso di Manfredi Brunello di Montalcino, Tuscany, Italy	2000			120.00
46 Domaine Rene Engel Clos de Vougeot Grand Cru, France	2004			130.00

Vintages are subject to change · A measure of 125ml is available for all still wines sold by the glass

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champagne and sparkling wine

	Vintage	150ml	bottle
01 Louis Roederer Brut Premier	NV	15.00	59.00
12 Ayala Rose	NV	15.50	66.00
06 Taittinger Brut Reserve	NV	16.50	68.00
13 Louis Roederer Carte Blanche	NV		73.50
03 Laurent Perrier	NV		82.00
16 Moet et Chandon	NV		82.00
04 Bollinger Special Cuvee	NV		87.00
18 Veuve Clicquot	NV		91.00
07 Taittinger Prestige Rose	NV		99.00
11 Laurent Perrier Rose	NV		110.00
14 Nyetimber Classic Cuvee Sparkling Wine	2005	15.50	62.00
02 Louis Roederer Brut Vintage	2002		120.00
08 Bollinger Grande Annee	2000		165.00
09 Taittinger Comtes de Champagne Blanc de Blancs	1998		220.00
10 Louis Roederer Cristal	2002		290.00
99 Dom Perignon	2000		320.00

white and red half bottles

	Vintage	bottle
917 Domaine Gerard Tremblay Chablis, Burgundy, France	2008	18.50
913 Franz Haas Pinot Grigio, Alto Adige, Italy	2008	21.50
919 Cherrier 'Renarderies' Sancerre, Loire, France	2009	27.00
914 JL Chavy Puligny Montrachet 'Les Folatieres', Burgundy, France	2008	43.00
952 Cantine Leonardo Chianti, Tuscany, Italy	2009	18.50
951 Domaine du Calvaire de Roche Gres Fleurie, Beaujolais, France	2008	21.50
953 Qupe Syrah, Central Coast, California, USA	2006	27.00
958 Ridge Geyserville Zinfandel, Sonoma, California, USA	2006	38.00

sweet and port wines

	Vintage	100ml	Bottle
965 Muscat, Vin de Glaciere, California, USA – 37.5cl	2005		33.00
964 Oremus Noble Late Harvest Furmint, Tokaji, Hungary – 37.5cl	2006	10.00	34.00
960 Chateau Partarrieu, Sauternes, France – 37.5cl	2005		41.00
60 Fairview Sweet Red (South African Port), Paarl, South Africa	2008	6.60	35.50
61 Quinta de la Rosa Late Bottled Vintage Port, Douro Valley, Portugal	2004	8.00	43.50
62 Quinta de la Rosa 10 year old Tawny Port, Douro Valley, Portugal	NV	9.50	50.50

digestives

	50ml
Baron de Sigognac Bas Armagnac 10 Year Old	9.50
Marquis de Puysegur Napoleon Armagnac	13.50
Domaine Adrien Camut AOC Pays d'Auge 6 Year Old Calvados	13.00