

Fathers day

SERVED FROM 12PM – 9PM

Starter

Hampshire watercress soup (GFA) (VGA)

Garlic cream, sourdough bread, Netherend butter

The Pebble Beach prawn cocktail (GFA)

Avocado, cherry tomatoes, Marie Rose sauce, brown bread and butter

Homemade duck spring roll (GF)

Rice noodles, pickled vegetables, bean sprouts, ginger dressing

Double baked cheddar cheese soufflé (GF, V)

Spring onion cream

Main

Roast sirloin of beef (GF, V)

Roast potatoes, Yorkshire pudding, cauliflower cheese, honey roast carrots, hispi cabbage, horseradish, gravy

Roasted loin of pork (GF)

Dauphinoise potatoes, French beans wrapped in Parma ham, apple sauce, crackling, gravy

Salmon 'en crouete' (GFA)

Fillet of salmon wrapped in salmon and herb mousse, baby spinach, crepes and puff pastry, Jersey Royals, samphire and dill beurre blanc

Crepe Franc Comtoise 'à la Raymond Blanc'

Herb crepe stuffed with wild mushrooms, baby spinach and Comté cheese, glazed with mornay sauce, pear, walnut and endive salad

Dessert

Apple & Rhubarb crumble (V, GFA)

Vanilla custard

Strawberry Eton mess (GF)

Crushed meringue, Chantilly cream, New Forest strawberries

Stilton with fig and pear chutney, (GFA)

celery, grapes and crackers

Sticky toffee pudding

Salted caramel sauce, honeycomb ice cream

2 courses £35.95 | 3 courses £39.95



Sparkling

Codorniu Vintage Cava Sparkling Wine, Spain, Vegan - £32.95
Fresh with intense aromas of apple and delicate floral notes

White Wines

La Riva Pinot Grigio, Sicily, Italy - £29.95
A delicate and refreshing white crisp with fresh lemon, lime, and elderflower notes

Aroha Bay Sauvignon Blanc, New Zealand - £39.95
Grassy, passionfruit, tropical

Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont, Italy - £49.95
Fresh and elegant with notes of acacia, white peach, apple and lemon.

Red Wines

Don Placero Rioja Crianza, Spain - £29.95
Smooth and full bodied, with dark berry flavours and a touch of smoky spice

Caoba Malbec, Mendoza, Argentina - £35.95
Elegant and rounded with bramble, raspberry, and spice notes

Côtes Du Rhône, Berthet-Rayne, Rhône, France - £44.95
Granache, Syrah, Mourvèdre smooth and complex with red fruit and spice notes

Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks. Some dishes may contain traces of nuts or other allergens.

V- Vegetarian GF-Gluten Free GFA - Gluten Free Available VG- Vegan
A 10% discretionary service charge is added but can be removed if requested.