



2 COURSES £26.95PP | 3 COURSES £29.95PP

Both options include a glass of wine or cocktail—whether you prefer no, low, or loads of alcohol.

Drinks

White wine - AMABELLI TREBBIANO

A light bodied quaffable white from Italy, notes of pink grapefruit, citrus, and blossom

Red Wine - AMABELLI SANGIOVESE

From Romana Italy, a grape used for Brunell and Chianti, this wine is for every occasion

GIN SLING

Salcombe Start Point Gin, Lemon Juice, Sugar Syrup, Bitters, Soda

CLASSIC BELLINI

Amabelli Spumante Brut Over Peach Purée

ESPRESSO MARTINI

Sapling Vodka, Kahlua Liqueur, Mozzo Coffee, Flamed Coco Powder

ALCOHOL-FREE

White wine - ARA ZERO SAUVIGNON BLANC

Classic Marlborough sauvignon, just not as naughty

Sparkling - WILD LIFE BOTANICALS NUDE

Light, refreshing and fun without the consequences

APPLE-JITO

Cloudy Apple, Mint and Fresh Lime

COASTAL SPRITZ

A refreshing spritz with naturally distilled coastal botanicals blend with blood orange, sea rosemary and oakwood

ESPRESSO NO-TINI

Vanilla syrup, Lyre's Coffee Originale, Mozzo Coffee, Flamed Coco Powder

Menu

STARTERS

CARROT & CARAWAY VELOUTÉ – Served with Warm Chargrilled Bread (VG/GFA)

SLOW COOKED SMOKED HAM HOCK TERRINE – Grain Mustard Mayonnaise, Hampshire Watercress, Pickled Shallot (GFA)

BABAGANOUSH – Toasted Seeds, Crispy Onions, Roasted Red Peppers, Pitta Bread (VG/GFA)

TORCHED CHALKSTREAM® TROUT – Tartare Potato Salad, Lemongrass Dressing (GF)

BUTTERMILK FRIED CHICKEN – ‘Callaloo Corner Hot Sauce’ (GF)

MAINS

MAPLE GLAZED PORK BELLY – Spiced Bean Cassoulet, Fresh Herbs, Chorizo (GF)

ROASTED FISH OF THE DAY – Parsley, Garlic & Caper Butter (GF)

SLOW COOKED HAMPSHIRE VENISON & HARISSA ARANCINI – Tomato, Roasted Garlic & Thyme Sauce, Basil, Old Winchester (GF)

SWEETCORN & JALAPENO FRITTERS – Romesco Sauce, Toasted Almonds, Grilled Lime (VG/GF/N)

CURRIED LENTIL DAHL – Roasted Tomato, Coriander, Chargrilled Flatbread, Cashew Nuts (VG/GFA/N)

DESSERTS

STICKY TOFFEE PUDDING – Butterscotch Sauce, Vanilla Ice Cream (VG)

APPLE & BLACKBERRY CRUMBLE – “Proper Custard” (VG)

“SELECTION OF SWEET TREATS TO SHARE” – A selection of mini pastries made by our Head Pastry Chef. Perfect with coffee.

SIDES

Fries £5 (VG) | Thick Cut Chips £5.50 (VG) | Tender Stem Broccoli £6 (VG) | Tobacco Onions £5.50 (VG)

Please speak to our staff about the ingredients in your meal. Most of our dishes are available gluten free. Multiple allergens are prepared within the same kitchen, we cannot guarantee traces. A discretionary service charge of 12.5% will be added to your bill. This offer is exclusive to our set menu and selected beverages. Not to be combined with other offers. VG - VEGAN | GF - GLUTEN FREE | GFA - GLUTEN FREE AVAILABLE

Serious About LOCAL PRODUCE

WE WORK WITH AND FULLY SUPPORT LOCAL SUPPLIERS THAT PROVIDE US WITH THE BEST QUALITY PRODUCE AND INGREDIENTS.



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