

## Starters

**Roasted beetroot**, pickled shallots, quinoa, hazelnuts & apple balsamic 7.50

**London Porter smoked salmon**, sweet pickled kohlrabi slaw, soft herbs 9.50

**Pigeon**, pancetta & pomegranate salad, spinach & chilli baked squash 9.00

**Brixham scallops**, curried parsnip puree, parsnip crisps & pomegranate 11.25

**Harlequin olives**, balsamic, olive oil, bread 5.50

**Soup of the day** 7.90

## Mains

**Roast topside of beef**, Yorkshire pudding, trimmings 16.50

**Roast pork**, crackling, apple purée, trimmings 15.50

**Roast leg of lamb**, Yorkshire pudding trimmings 15.50

**Trio of roasts** (all three meats), Yorkshire pudding, trimmings 17.00

**Butternut squash**, Laverstoke Park Farm brie & sage wellington, trimmings, white wine & wholegrain mustard cream 14.50

**Frontier-battered cod**, triple-cooked chips, crushed peas, tartare sauce 16.00

**Owton's beef burger**, HSB Gouda, house slaw, fries 16.00

**Game faggots**, creamed potato, curly kale, red wine sauce 14.50

**Pan-seared sea trout**, butterbean & chorizo cassoulet 17.50

## Sandwiches - served with fries (Served at lunch only)

**Extra Mature Cheddar**, house chutney, granary bloomer 9.45

**Hampshire rare roast beef**, rocket, horseradish, toasted bloomer 10.95

**London Porter smoked salmon & cream cheese** on toasted bagel 10.45

## Side Dishes £3.85 per side or 2 for £6.60

Roast potatoes – Triple-cooked chips

Carrots & parsnips – Cauliflower cheese – Savoy cabbage

## Desserts

**Dark chocolate & gingerbread pavé**, yoghurt sorbet 9.00

**Chocolate orange cheesecake**, raspberry sorbet 8.00

**Apple, pear & plum crumble**, crème anglaise 7.50

**Fig & almond crème brûlée**, almond biscotti 8.00

**Cheeseboard**, biscuits, grapes, Wykeham chutney

Three 1oz pieces 7.50

Five 1oz pieces 10.45

**Selection of our ice creams & sorbets**

2.00 per scoop or four scoops for 7.00

## 3 courses for £28

### Starters

**Harlequin olives**, balsamic, olive oil, bread

**Roasted beetroot**, pickled shallots, quinoa, hazelnuts & apple  
balsamic

**Soup of the day**

### Mains

**Roast topside of beef**, Yorkshire pudding, trimmings

**Butternut squash**, Laverstoke Park Farm brie & sage wellington,  
trimmings, white wine & wholegrain mustard cream

**Frontier-battered cod**, triple-cooked chips, crushed peas, tartare  
sauce

### Desserts

**Cheeseboard**, biscuits, grapes, Wykeham chutney

**Fig & almond crème brûlée**, almond biscotti

**Wyk crumble**, crème anglaise

12.5% service charge will be added to the bill for parties of 6 or more.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen it is not possible to guarantee our dishes are 100% allergen free.