

Nibbles

Charred sourdough, hummus, salted butter, olive oil (v).....	£3.50
Marinated olives (ve).....	£2.95

Starters

Soy marinated duck, pickled cucumber, radish & spring onion noodle salad, sesame seed & soy glaze.....	£8.50
Three cheese arancini, pickled red onion, Old Winchester, garlic mayo (v).....	£6.50
Josper smoked leek & potato soup, chive crème fraîche, charred sourdough (v).....	£5.50
Winter salad; roasted beetroot, radicchio, pomegranate seeds, maple glazed pecans, citrus dressing (ve).....	£5.50
Grilled mackerel fillet, escalivada salad, chilli, citrus dressing, charred sourdough.....	£6.95
Crispy chorizo Scotch egg, spicy mayo, pea shoots.....	£6.50
Ham hock ballotine, celeriac remoulade, charred sourdough.....	£6.50

Sharers

Baked British rosemary & garlic Camembert, charred sourdough, sweet apple chutney (v).....	£11.95
Meat Sharer; Crispy chorizo Scotch egg, sticky glazed chilli & thyme sausages, spicy mayo, pulled ham hock on charred sourdough, BBQ pulled brisket bonbon, celeriac remoulade, crispy sea salt potatoes, Dijon mustard mayo.....	£14.95
Mezze Sharer; Three cheese arancini, escalivada salad, smoked baba ganoush, olives, hummus, charred sourdough (v).....	£12.95
Garlic dough balls (v).....	£4.00
Tomato & parmesan dough balls.....	£4.00
Tomato pizza bread (v).....	£4.00
Garlic pizza bread (v).....	£4.00

Mains

Bacon & cheese burger; beef patty, maple bacon, Butlers Mature Cheddar, smoky tomato chutney, seeded brioche bun, garlic mayo, skinny fries.....	£13.25
'Nduja & Manchego stuffed belly of pork, crispy pork skin, Josper roasted new potatoes, savoy cabbage, carrots & celeriac, gravy.....	£14.95
Moroccan lamb rump, mint & yoghurt dressing, giant cous cous, hummus, Moroccan pickled slaw.....	£16.50
Josper grilled sea bass, truffle mash, Old Winchester cheesy leeks, crispy shallots.....	£14.95
Gloucester Old Spot sausages, spring onion mash, maple bacon, onion gravy.....	£10.95
Smoky beef brisket burger; beef patty, smoky beef brisket, Gotcha Ketchup, Butlers Mature Cheddar, seeded brioche bun, garlic mayo, skinny fries.....	£13.95
Roast chicken & pancetta pie with a butter puff pastry top, savoy cabbage, carrots & celeriac, chicken gravy.....	£12.95
Ale battered fish, triple cooked chips, sweet mushy garden peas, chunky tartare sauce.....	£13.25
Charred vegetable salad; broccoli, roasted peppers, courgettes, little gem lettuce, chilli, toasted sunflower seeds, Thai sesame dressing (ve).....	£9.00
<i>Add grilled halloumi (v) £3.00</i>	
<i>Add grilled chicken £4.00</i>	
Cumin roasted butternut squash & sweet potato curry, coconut sticky rice, cauliflower pakora (ve).....	£10.95
Leek, potato & cheese pie with a butter puff pastry top, savoy cabbage, carrots & celeriac, gravy (v).....	£10.95
Steamed mussels with chorizo & cider, skinny fries, charred sourdough.....	£12.50
Pan-fried chicken breast, sautéed new potatoes, roasted chorizo, wilted spinach, wild mushroom sauce.....	£12.95

Charcoal Oven Cooked Steaks

We've handpicked the finest producers of beef and selected the best cuts, all matured for a minimum of 21 days.

Cooked over 400 degree coals in our Josper charcoal oven, gives our steaks a distinctive smoky flavour.

All our steaks are served with a smoked flat mushroom, triple cooked chips and garlic & watercress butter.

BRITISH ISLES

8oz RUMP £17.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

8oz SIRLOIN £20.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz RIB EYE £23.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz FILLET £26.95

The most prized cut of them all, the fillet is incredibly tender.

ARGENTINIAN

12oz RIB EYE £29.95

Exceptional quality beef from Argentina, with great marbling which creates superior flavour.

LARGER CUTS

18oz CÔTE DE BOEUF £31.95

A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

THE SHARER

16oz CHATEAUBRIAND £56.00

The ultimate sharing cut. A whole 16oz's from the centre tenderloin, next to the fillet.*

FOR TWO

*£28 per person

PEPPERCORN / BÉARNAISE £1.95 EACH

Wood Fired Pizzas

When it comes to pizza we like to think that ours are pretty special.

Using a unique dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

Marinated buffalo mozzarella, mozzarella, semi-dried tomatoes, basil (v) £8.95

Salami pepperoni, peppadew peppers, green chillies, mozzarella, jalapeños £9.95

Prosciutto ham, semi-dried tomatoes, mozzarella, caramelised pineapple £9.75

Spicy chilli chicken, peppadew peppers, mozzarella, goat's cheese, red onion £10.25

Slow cooked lamb ragu, charred courgettes, feta, mint pesto £11.25

Chorizo ibérico, salami pepperoni, beef ragu, mozzarella, prosciutto ham £11.95

Our white pizzas below have no tomato base and plenty of cheese instead - trust us with this one.

Caramelised onion, pickled red onion, Old Winchester, rocket (v) £9.75

Poached smoked haddock, king prawns, smoked anchovies, mascarpone, spring onions, Old Winchester, soft boiled hen egg £12.50

SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

Sides

Crispy sea salt potatoes (v*) £3.50

Charred vegetable salad (ve) £3.50

Skinny fries (ve*) £3.50

Sweet potato fries (ve*) £3.50

Savoy cabbage, carrot & celeric (v) £3.50

Chorizo mac & cheese, sourdough crust

For two to share £5.00

Old Winchester cheesy leeks, crispy shallots (v) £3.50

Triple cooked chips (ve*) £3.50

Salt & vinegar onion rings (v*) £3.50

Desserts

Goey chocolate brownie, chocolate mousse, chocolate shard, vanilla pod ice cream (v).....	£6.50
Toffee apple profiterole, Bramley apple crème pat, toffee sauce, honeycomb crumble (v).....	£6.50
Winter berry Pavlova, cinnamon spiced berries, vanilla cream (v)	£6.50
Orange marmalade bread & butter pudding, warm vanilla custard (v)	£6.50
Sticky toffee pudding, toffee sauce, vanilla pod ice cream (v)	£6.50
Cheese plate; Stilton, British Camembert, Butlers Mature Cheddar, crackers, grapes, apricot & ginger chutney (v)	£8.95
Sharer; Goey chocolate brownie with chocolate mousse & chocolate shard, Winter berry Pavlova with cinnamon spiced berries & vanilla cream, Sticky toffee pudding with toffee sauce & vanilla pod ice cream (v)	£14.00

Dessert Wines

	125ML	BOTTLE
QUADY WINERY, ESSENSIA	£7.90	£23.00
ORANGE MUSCAT , <i>USA 15%</i> Sweet oranges and apricots balanced with a fine citric acidity		
CARLO PELLEGRINO, PASSITO	£7.90	£23.00
DI PANTELLERIA , <i>ITALY 15%</i> Dried fruits & apricots; elegant in style		
SAINT CLAIR, AWATERE	£10.55	£31.00
NOBLE RIESLING , <i>NZ 12.5%</i> Pear & stone fruit with a long lingering sweet honey finish		
CASTELNAU DE SUDUIRAUNT ,.....	£10.55	£31.00
SAUTERNES , <i>FRANCE 14%</i> Aromas of orange blossom and spices; soft & delicate		

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available.

If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams.

Some of our fish and poultry dishes may contain bones.