



## Sample Sunday lunch menu

### To start

Cured chalkstream trout, garden barbecue beetroots, wasabi  
Barbecue celeriac, garden kohlrabi, smoked apple, walnut, blackberries  
Lainston honey glazed chicken wings, garden chillies, spring onions  
Sizzling local seafood, spiced garden tomato fondue, woodfired bread

### The main attraction

Smoked beef sirloin, Yorkshire pudding, roast potatoes, seasonal vegetables  
Pork porchetta, roast potatoes, seasonal vegetables smoked apple sauce  
Coley loin, woodfired braised beans, garden fennel, herbs, greens  
Smoked onion gnocchi, spiced tomato sauce, pickled shallot

### Dessert

Garden rhubarb crumble, vanilla ice cream  
Ginger parkin cake, poached pear, smoked custard  
Selection of local Hampshire cheese, seasonal chutney, biscuits  
Wood fired chocolate fondant, caramel ice cream

Two-course £41.49 per person

Three-course £49.95 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.