



Sample dinner menu

For the table

Homemade woodfired sourdough focaccia, Wellhouse butter 2 slices, £4 | 4 slices, £6.50

Smoked olives £6 | Smoked almonds £6

Little

Roasted red onion & smoked goats cheese salad £8

White fish taco, garden tomato salsa, chipotle mayo, pickled onion £12

Homemade black pudding croquette, walnut ketchup, parsley mayo £11

Woodfired mackerel, garden herb verde, spring onion £12

BBQ pork burnt ends, pickled garden chilli, smoked mayo £12

Big

Lamb rump, caramelised onion puree, garden vegetable fricassee, girolles minted jus £32

Beef cheek, smoked mash, roasted garden carrot, beef fat king oyster mushroom £32

Fish of the day, smoked fish veloute, burnt crispy leek, garden pumpkin, lemon gel £30

Roasted Japanese aubergine, chipotle braised beans, soy seeds, pickled grelot £28

To share

Flame grilled steak, compound butter, peppercorn sauce, chimichurri

(please see our specials board | served with 2 sides of your choice)

Fish of the day, smoked fish veloute, burnt crispy leek, garden pumpkin, lemon gel £80

(Served with a mixed leaf salad and 1 side of your choice)

Sides £6

Woodfired braised red cabbage

Garden mixed leaf and herbs, smoked vinaigrette

Garlic and herb Parmentier potatoes, smoked lyburn

Woodfired tenderstem broccoli, toasted almonds



Sample dessert menu

Desserts - £10.50

Wellhouse smoked tiramisu

Smoked chocolate mousse, olive oil, Wellhouse 'Caramac'

Spiced apple and custard choux bun

Char of Winchester tea - £6

Smokey earl grey

Lapsang Souchong

Hot smoked fruit basket

Shhhhh.... English breakfast

Origin coffee

Smoked sail ship Espresso French Press - £6

Flavour notes: Dark chocolate, caramel, hazelnut

Cold brew sail ship - £6.50

Served over ice, black or with your choice of milk or oat milk

Make it tipsy: Bailey's £6.50, Tia Maria £6.50 or Jamesons £8.50