

PRIX-FIXE MENU

2 Courses-£20.95 3 Courses-£24.95

STARTERS

SOUP OF THE DAY, With Toasted Sourdough and Butter (GFA, VGNA, V)

CHORIZO ARANCINI
With Old Winchester Shavings and Salsa de Tomate

WHITEBAIT
With Tartare Sauce and a Wedge of Lemon (DF)

MAINS

BATTERED HADDOCK & HAND CUT TRIPLE COOKED CHIPS with Tartare Sauce and Garden Peas (GFA)

Cashew Cream & Mushroom Linguine
With Creamy Garlic Sauce, Crispy Fried Onions & Micro Rocket (VGN)

MINUTE STEAK & SKIN ON FRIES Served with Garlic & Herb Butter & Watercress, (GF, DFA)

DESSERTS

Chocolate Sauce, Vanilla Ice Cream (V, GF)

VANILLA BEAN CRÈME BRÛLÉE (V, GFA)

2 SCOOPS ICE CREAM OR SORBET Please Ask Your Server for Todays Variety

[•] PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, ALL OUR DISHES ARE FRESHLY MADE AND MAY CONTAIN TRACE INGREDIENTS •

[•] WE WILL ADD A DISCRETIONARY 10% SERVICE CHARGE TO TABLES OF 6 OR MORE •

V (VEGETARIAN), GF (GLUTEN FREE), VGN (VEGAN), GFA (GLUTEN FREE AVAILABLE), VA (VEGETARIAN AVAILABLE) VGNA (VEGAN AVAILABLE) DF (DAIRY FREE) DFA (DAIRY FREE AVAILABLE)