

ON TOAST

Dorset Crab with Leek & Basil £14.95

Stockbridge Wild Mushrooms
Garlic & Sage £12.50

Test Trout, Lemon, Horseradish
& Creme Fraiche £12.95

Croque Monsieur £12.50

Duck Liver Parfait £12.50

Small portions available at £8.95

TO START

Pressed Octopus, Chorizo, Olives, Capers
and Salsa Verde £9.95

Seared Scallops, Chorizo Quail Scotch Egg,
Sweetcorn & Bacon £12.25

Chilled Pea, Lettuce, Mint & Creme Fraiche Soup £6.50

Rabbit & Pigeon Terrine, Stockbridge
Wild Mushrooms, Brioche & Raisin Puree £8.50

Buffalo Carpaccio, Tomato, Celeriac
Remoulade & Pine Nuts £10.95

Salt & Pepper Squid, Basil Aioli £8.25

TO SHARE

Oysters
Shallot Vinegar
Natural
£2.25 each

Charcuterie Board
Hampshire Cured Meats, Pickles
& Chutney
£10.25 per person

Fish Board
Shell on Prawns, Smoked Test Trout
Crab Rillettes
£10.50 per person

FOR TWO TO SHARE
Rack Of Lamb £50.95
Cote de Boeuf £58.25
served with
Seasonal Vegetables & Chips

MAINS

Herb Crusted Venison Loin, Braised Neck, Spelt, Wild
Mushrooms, Sea Aster & Butternut Squash £25.50

Halibut, Burnt Apple, Salt Baked Celeriac,
Kohlrabi & Cider Veloute £24.95

Glazed Pork Belly, Quince, Pork Skin, Shallots,
Sausage & Bean Casserole £21.75

Lymington Crab, Fettucini, Chilli, Lemongrass,
Ginger & Sundried Tomatoes £8.75 / £15.25

Pumpkin & Truffle Risotto, Mascarpone,
Parmesan & Candied Seeds £15.95

Pan Roasted Pollock, Fennel, Baby Artichoke, Chorizo

Salt Pollock Beignet & Tomato Veloute £20.95

Fish of the Day - MP

GRILL

4oz Minute Steak £13.75

10oz Rib Eye Steak £27.75

All served with Garlic Butter
Hampshire Watercress & Chips

Whole Grilled Lemon Sole, Caper Butter
Fat Chips £24.25

Fillet Burger With Smoked Streaky Bacon
Isle of Wight Soft, Red Onion Relish &
Chips £15.95

FRIDAY

Beer Battered Fish, Chips, Tartare
& Crushed Peas £13.95

SIDES & SALADS

Rosemary Roasted Baby Potatoes £4.25

Macaroni Cheese £4.25

Chips £3.75

Rocket, Aged Balsamic & Parmesan £3.75

Isle of Wight Tomato, Laverstock

Mozzarella, Basil & Aged Balsamic £8.50

Crispy Duck, Chilli, Mango, Asian Slaw
Sesame & Coriander £9.75 / £14.75

Curried Lentils £3.75

Hampshire Watercress & Pea Shoots £3.75

Tenderstem Broccoli & Almonds £3.75

SUNDAY LUNCH

Served from 12.00 every Sunday

2 Courses £23.50

3 Courses £29.50

DESSERTS

Homemade Ices & Sorbets
£1.75 per scoop

Banana Sponge, Banana Ice Cream
Caramelised Banana, Oats and Vanilla £7.95

Passionfruit Pannacotta, Coconut,
Mango Salsa & Meringue £7.50

White Chocolate Creme Brulee £5.50

Salted Caramel & Peanut Parfait with
Chocolate & Olive Oil Ganache £8.25

Sweet Treats - Selection of Four £4.00

Hampshire Cheese Selection £8.95

Baked Isle of Wight Soft to Share £10.50

DIETARY REQUIREMENTS

Please ask a member of staff if you
wish to see our Allergen Menu

COFFEE AND BREAKFAST from 9am

LUNCH from noon - 3pm,

(Friday to Sunday from noon - 4pm)

DINNER from 6:30pm - 9:30pm

WINE BY THE GLASS

WHITE WINE

1 Les Oliviers Colombar, Languedoc, France £5.95

2 Mirabello Pinot Grigio, Lombardy, Italy £6.50

3 Percheron Chenin Blanc/ Viognier, Western Cape, South Africa £6.75

4 Señorío de Sarria Chardonnay, Navarra, Spain £7.50

5 Taringi Sauvignon Blanc, Marlborough, New Zealand £7.75

6 Chateau du Coing Muscadet Sevre et Maine sur Lie, Loire Valley, France £9.15

RED WINE

7 Bellefontaine Merlot, Languedoc, France £5.95

8 Sierra Grande Cabernet Sauvignon, Central Valley, Chile £6.25

9 M' Grand Malbec, Languedoc, France £6.95

10 Villa Wolf Pinot Noir, Pfalz, Germany £7.95

ROSÉ WINE

17 Les Oliviers Rosé, Languedoc, France £5.95

WILDS

Outside catering from
The Greyhound on the Test
is also available for all events and celebrations!