

# ALLERGENS



## SNACKS & NIBBLES

Hoxton Sourdough Bread, Salted Butter G,D,M,Se

Mixed Garlic & Herb Olives SD,MU,Ce

Duo of dips; Muhammara & Babaganoush, Sourdough Crispbreads Se,N,G

## STARTERS

Aged Beef Carpaccio, Figs, Berries, Balsamic Cream, Black Garlic, Sourdough Croutons, Parmesan, Black Olive

E,Sd,Mu,Ce,D,Mi,G

Cured & Torched Jurassic Coast Mackerel, Ajo Blanco, Fennel Fondue, Pickled White Grape, Tarragon Oil *Gluten Free*

F,N,Sd

Smoked Ham Hock Fritter, Cheddar & Greyhound Ale Rarebit, English Mustard Emulsion, Charred Gem, Quails Egg

D,Mi,G,E,Mu,Sd,Ce

Maldon Oysters, Nam Jim Vietnamese Dressing, Chilli, Coriander, Puffed Wild Rice *Gluten Free*

Mo, So, Sd, F

Dressed New Forest Asparagus, Broad Beans, Whipped Ricotta, Roasted Hazelnuts, Basil, Grilled House Focaccia

D,Mi,N,Sd,G,Mu,Ce

## MAIN COURSES

Grilled Pork Ribeye, Borlotti Beans, Smoked & Braised Cheek, Paprika, Salsa Verde, Roasted Peppers, Baby Spinach *Gluten Free*

D,Mi,Sd,Ce,Mu

Pan Roasted Chalk Stream Trout, Heritage Tomatoes, Beurre Blanc, Salad of Grilled Summer Vegetables, Trout Roe *Gluten Free*

F,D,Mi,Sd,Ce

Roasted English Chicken, King Oyster Mushroom, Summer Courgette Fricassee, Chicken & Tarragon Blanquette *Gluten Free*

D,Mi,Sd,Mu,Ce

Sauteed Parsley & Aged Cheddar Gnocchi, Roasted Courgette, Pickled Radish, Romesco, Smoked Almond, Chilli

D,Mi,G,Sd,Mu,Ce,E,N

## OUR FAVOURITES

Greyhound Ale Battered Haddock, Fries, Tartar Sauce, Lemon, Garden Peas

F,G,D,Mi,E,Sd,Mu

Beef Fillet Burger, Smoked Bacon, Tunworth, Brioche, Fries

G,D,Mi,E,Sd,Mu,Ce

Summer Vegetable Risotto, Aged Cheddar, Crispy Onions, Lemon Zest, Pressed English Rapeseed Oil

D,Mi,G,Sd,Ce

Fresh Seafood Linguini, Saffron Sauce, Samphire, Spring Onion, Red Chilli

F,Cr,Mu,Ce,D,Mi,E,G,Mo

## STEAKS

6oz Minute Steak, Fries, Local Watercress & Pea Shoots, Confit Garlic *Gluten Free*

Sd,Mu,Ce,D,Mi

8oz Aged Beef Sirloin, Triple Cooked Chips, Aged Parmesan

D,Mi,Sd,Mu

16oz Chateaubriand & all the trimmings (For 2 to share) *Gluten Free*

Sd,D,Mi,Mu,Ce

Peppercorn Sauce D,Mi,Sd,Ce / Garlic & Chive Butter D,Mi

## SIDES

Barbecued Summer Cabbage, Aged Parmesan, Caesar Dressing, Sourdough Crumb

D,Mi,G,Sd,E,Mu,F

Watercress Salad, Poppy Seed Dressing, Pickled Shallot, Aged Balsamic *Gluten Free*

Sd,Mu,Ce,D,Mi

Buttered Fine Green Beans, Confit Garlic, Aged Cheddar, Crispy Onions

D,Mi,G

Buttered Baby Potatoes, Mint, Preserved Lemon *Gluten Free*

D,Mi

French Fries, Aged Parmesan *Gluten Free*

D,Mi

## DESSERTS

Buttermilk & Cirtus Bavarois, Macerated Strawberries, Basil, Meringue, Strawberry Consommé, Elderflower *Gluten Free*

D,Mi,E,Sd

Lemon Verbena Poached Apricot, Walnut Granola, Lemon Sponge, Creme Fraiche Mousse, Crystallised Lemon

D,Mi,E,Sd,G

Classic Vanilla Brulée, Homemade Shortbread

D,Mi,G,E,Sd

Freshly Baked Citrus & Vanilla Madeleines, Lemon Curd

D,Mi,E,G,Sd

Vanilla Affogato

D,Mi, E

Homemade Ice Cream or Sorbet - Seasonal Flavours

Please Ask Your Server

Cheese Selection, Sourdough Crackers & Condiments

D,Mi,E,Ce,G

## ALLERGENS KEY

Sulphur Dioxide - SD

Dairy - D

Milk - Mi

Egg - E

Celery - Ce

Mustard - Mu

Nuts - N

Peanuts - P

Soya - SO

Crustaceans - CR

Molluscs - MO

Sesame - Se

Fish - F

Lupin - L

Gluten - G