Love at first bite

Valentine's Day Menu

Starter

Venison and Prune Terrine GFO £9.50
pickled mustard seeds, quince, cornichons, toasted brioche **CE, D, E, G, MU, SD, G**

Beetroot Cured Salmon GFO £12.50
hot smoked pate, Dijon crème fraiche, salmon roe, herb mayo, rye bread **D, F, MU, SD, G**

Twice Baked Stinking Bishop and Gruyère Soufflé V £8.50
chicory marmalade, pecans, pear **CE, D, E, G, N, MU, SD**

Wild Mushroom and Tarragon Cannelloni V, VEO £8.50
caramelised onion puree, black garlic, Old Winchester cheese **G, D, SD, MU, E, S**

To Share - British Charcuterie and Local Cheese £28
smoked venison, Suffolk charcuterie, local cheese, pickles, chutney and grilled bread **G, D, SD**

Main Course

Duck Breast and Confit Leg £27.50
quince gel, cucumber, sesame, miso, oyster mushroom, five spice duck sauce **CE, MU, S, SD, SE**

Braised Shin of Beef GF £23.00
Roscoff onion, pancetta cabbage, king oyster mushroom, pomme puree **CE, D, SD, MU**

Butter Poached Halibut £29.50
leek mosaic, nori, caviar & dill butter sauce **CE, D, F, MU, SD**

Caramelised Onion Risotto V, VEO, GF £15.00
Old Winchester cheese, panko egg, crispy sage, leek oil **CE, D, E, MU, SD**

Dessert

Chocolate Fudge Torte VE, GF £7.00
chocolate sauce, honeycomb and vanilla ice cream **N, S, SE, SD**

Passionfruit Meringue Tart £7.50
Italian meringue, mango sorbet **D, E, G**

To share - Assiette £14.50
macaroons, lemon meringue choux bun, grape & prosecco sorbet, cherry mousse cake, white chocolate & coconut cremeux **D, E, G, N, S, SD**

Hampshire, Wiltshire & IOW Cheese Board £12.50
chutney grapes, candied walnuts, artisan crackers **G, D, CE, SD, N**

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
*Allergens (**Contains** / May Contain): C: Crustaceans · CE: Celery · D: Dairy · E: Eggs · F: Fish · P: Peanuts · G: Gluten · L: Lupin · N: Nuts · MO: Molluscs · MU: Mustard · S: Soya · SD: Sulphur dioxide · SE: Sesame seeds*

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.