

**Pre-Show Set Menu**

One Course **£23.65** ♦ Two Courses **£32.75** ♦ Three Courses **£41.50**

**Starters**

**Local Wild Garlic  
& Spinach Velouté**

Toasted Pine Nuts,  
Fromage Blanc

**Allergens: Milk**

| **Gluten Free** | **Suitable for Vegetarians**

**New Season Asparagus**

Heritage Potato, Smoked Onion Purée,  
Wild Rocket, Old Winchester,  
Smoked Almonds

**Allergens: Milk, Nuts (Almonds)**

| **Gluten Free** | **Suitable for Vegetarians**

**Cider Braised Ham Hock**

Apple Purée, Iced Lettuce,  
Onion Loaf, Mustard Vinaigrette

**Allergens: Celery, Gluten,  
Mustard, Sulphites**

| **Dairy Free**

**Gin Cured Salmon**

Pickled Cucumber,  
Crème Fraiche, Nasturtium,  
Kaffir Lime

**Allergens: Fish, Milk, Sulphites,**  
| **Gluten Free**

**Main Courses**

**Pork Cassoulet**

Nduja, White Beans,  
Spring Herbs, Watercress

**Allergens: Celery, Sulphites**

| **Dairy Free**

**Confit Duck Leg**

Spring Onion Colcannon, Tender Stem  
Broccoli, Pink Peppercorn Sauce

**Allergens: Celery, Milk, Sulphites**

| **Gluten Free**

**Grilled Sea Trout**

Creamy Mash, Local Asparagus,  
Shellfish Bisque, Wild Garlic Oil

**Allergens: Celery, Crustaceans, Fish, Milk,  
Mollusc, Sulphites**

| **Gluten Free**

**Local Mushroom Gnocchi**

Mushroom Velouté  
Twinehams Grange, Roasted Pine Nuts,  
Extra Virgin Oil

**Allergens: Celery, Gluten, Milk, Sulphites,**  
**May Contain Mustard and Soya**

| **Suitable for Vegetarians**

**Vegan Version Available**

**Desserts**

**Rhubarb Frangipan**

Clotted Creme Ice Cream,  
Flaked Almonds, Iced Sugar

**Allergens: Eggs, Milk  
Nuts, (Almonds)**

| **Gluten Free**

**Caramelised Banana &  
Peanut Butter Trifle**

Peanut Butter Custard, Crème Diplomat,  
Banana Chips, Caramel, Peanut Brittle

**Allergens: Gluten, Eggs, Milk,  
Nuts, (Peanuts), (Almonds)**

**Set Chocolate Ganache**

Vanilla Ice Cream,  
Roasted Pecans, Maple

**Allergens: Nuts, (Pecans), Soya**  
| **Gluten Free** | **Suitable for Vegans**

**Local Cheeses**

A Selection of Cheeses,  
Artisan Biscuits, House Chutney, Fruits

**Allergens: Gluten, Milk, Mustard,  
Sesame Seeds, Sulphites, Nuts**  
| **Suitable for Vegetarians**

**£4.40 Supplement**

We design our Set Menu to  
be substantial enough as it  
is, but if you fancy a little  
extra...

A Selection Of Bread Rolls with  
Salted Butter **£5.50**

**Allergens: Gluten, Milk**  
| **Suitable for Vegetarians**

Flatbreads, Rose Harrisa  
Yoghurt, Muhammara **£5.50**

**Allergens: Gluten, Milk,  
Nuts, (Walnuts)**  
| **Suitable for Vegetarians**

Marinated Olives **£4.40**  
**Allergens: Sulphites,**  
| **Suitable for Vegans**

Seasonal Buttered Greens **£4.95**  
**Allergens: Milk**  
| **Suitable for Vegetarians**

Rustic Fries with Garlic Mayo  
**£5.50**  
**Allergens: Eggs, Mustard,**  
| **Suitable for Vegetarians**

## White Wine

**Patterson's Chardonnay, Australia**

175ml **£7.50** | 250ml **£9.80** | Bottle **£28.00**

**Trebbiano/Pinot Grigio Bella Modella, Italy**

175ml **£7.90** | 250ml **£10.50** | Bottle **£30.00**

**Santa Lucia Sauvignon Blanc, Chile**

175ml **£8.50** | 250ml **£10.90** | Bottle **£31.00**

**Lobster Reef Sauvignon Blanc, New Zealand**

175ml **£10.50** | 250ml **£13.50** | Bottle **£39.00**

**Vila Nova Vinho Verde, Portugal** | Bottle **£34.00**

**Picpoul de Pinet Prestige, France** | Bottle **£36.00**

**Alain Gueneau, Sancerre La Guiberte, France** | Bottle **£44.00**

**Chablis Domaine Daniel Séguinot, France** | Bottle **£46.50**

**Pouilly-Fuissé Les Vieux Murs Loron et Fils** | Bottle **£68.00**

## Red Wine

**Cal y Canto Red Blend, Spain**

175ml **£7.50** | 250ml **£9.80** | Bottle **£28.00**

**Cette Nuit Merlot, France**

175ml **£7.90** | 250ml **£10.50** | Bottle **£31.00**

**La Trochita Malbec, Argentina**

175ml **£8.50** | 250ml **£10.90** | Bottle **£32.00**

**Calusari Pinot Noir, Romania** | Bottle **£36.00**

**Portal D'ouero Tinto, Portugal** | Bottle **£37.00**

**Lopez de Haro Gran Reserva Rioja, Spain** | Bottle **£44.00**

**Châteauneuf du Pape Vieux Chemin, France** | Bottle **£46.00**

**Luigi Scavino, Barolo Azelia, Italy** | Bottle **£72.00**

## Rosé

**Cette Nuit Rosé, France**

175ml **£7.90** | 250ml **£10.50** | Bottle **£30.00**

**Piquepoul Rosé, France**

175ml **£9.00** | 250ml **£12.00** | Bottle **£32.00**

**Coolhurst Rosé, AOP Cotes de Provence, South of France**

175ml **£11.00** | 250ml **£14.00** | Bottle **£41.00**

## English Bubbles

**Gusbourne Brut Reserve Sparkling, Kent**

125ml **£13.75** | Bottle **£65.50**

**Gusbourne Sparkling Rosé, Kent** | Bottle **£68.00**

**Gusbourne Blanc de Blancs, Kent** | Bottle **£69.00**

## Local Gin

**Caper & Berry London Dry Gin** | **£6.35**

**Caper & Berry Peach and Raspberry Gin** | **£6.35**

**Chilgrove Bluewater** | **£6.35**

**Tanqueray 0% (Non- Alcoholic)** | **£5.50**

## Beer & Cider

**Hepworth Blonde Lager 5.0% 500ml** | **£7.15**

**Peroni 5.1% 330ml** | **£6.10**

**Peroni Libera 0% 330ml** | **£5.80**

**Hepworth Pullman Ale 4.2% 500ml** | **£7.15**

**Hepworth Prospect IPA 4.5% 500ml** | **£7.15**

**Silly Moo Cider 4.8% 500ml** | **£7.70**

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.

## Spirits & Liquor

**Caper & Berry Single Estate Vodka** | **£6.35**

**Duppy Share White Rum** | **£6.40**

**Caper & Berry Spiced Rum** | **£6.40**

**Copper Dog Scotch Whisky** | **£6.60**

**Glenfiddich 12 Year Single Malt** | **£8.55**

**Courvoisier VS Cognac** | **£6.70**

**Disaronno Amaretto** | **£6.10**

**Baileys Irish Cream** | **£6.10**

**Martini- Extra Dry, Rosso, Bianco** | **£6.10**

**Harvey's Bristol Cream** | **£6.10**

**Taylor's Port** | **£6.10**

## Soft Drinks

**Fever-Tree Tonic/Slimline Tonic 200ml** | **£4.15**

**Fever-Tree Ginger Beer/Ale 200ml** | **£4.15**

**Coca Cola /Diet 200ml** | **£3.90 / £3.75**

**Apple, Orange, Cranberry Juice 250ml** | **£3.65**

**South Downs Still/Sparkling Water 750ml** | **£5.00**

**Cordials – Lime, Blackcurrant, Orange 25ml** | **£0.90**

**Elderflower Cordial 25ml** | **£1.25 Add Soda** | **£5.40**

**Elderflower Pressé 275ml** | **£4.45**

**Appletiser 275ml** | **£4.45**

## Hot Drinks

**Nespresso Single or Double Espresso** | **£3.60**

**Nespresso Americano** | **£3.85**

**A Selection of Teas** | **£3.50**