

THE PHENE

	Sourdough bread & salted butter 637	5	Scotch egg, burnt shallot ketchup 663	9
v	Pork, leek & spring onion sausage roll, piccalilli 677	6	gf Grilled confit chicken wings, blue cheese mayo 790	9

SHARING

	Ploughman's Board: Selection of British cheeses, honey roast ham, pork & sage sausage roll, chutney, pickles 1105	32
	Butcher's Board: Steak tartare, coronation chicken terrine, venison bresaola, grilled chicken wings, sourdough 1839	39
v	Baked Waterloo, slow-roast tomato chutney, pickles, grilled sourdough 773	23

STARTERS

pb	Pumpkin soup, garlic croutons, pumpkin seed oil 509	10
pb gf	Smoked beetroot, hummus, beetroot crisps. sesame, bitter leaves 684	12
gf	Rosemary bresaola, celeriac remoulade, juniper & blackberry vinaigrette 303	13
gf	Cured Hampshire trout, pickled radish, hung yoghurt, dill oil 730	12
	Coronation chicken terrine, brioche, toasted almond 701	11
	Dry-aged steak tartare, cured egg yolk, caperberries, sourdough melba toast 501	14
	Smoked haddock tempura, pea puree, tartare sauce, pickled onion 349	12

MAINS

gf	Turbot fillet, parsnip puree, braised fennel, mussels, cream, leek & tarragon sauce 693	29
pb gf	Grilled artichokes, ratatouille, pumpkin seeds, smoked aioli 796	23
	Blythburgh pork chop, wholegrain mustard mash, shredded savoy cabbage 1377	23
v	Dauphinoise pithivier, pea & parsley puree, caramelised onion jus 1698	22
gf	Whole mackerel, beetroot hummus, warm potato salad with dill & fresh horseradish 1656	24
gf	Guinea fowl supreme, sage & garlic butter, heritage squash, greens, game jus 880	24
gf	Pan-roast whole plaice, brown butter, clams, samphire, charred lemon & ratte potatoes 990	29
gf	Slow roast stuffed lamb breast, braised green lentils, pumpkin, sheeps' cheese, salsa verde 1399	24
gf	Dry-aged bavette, bone marrow & smoked bacon jus, burnt shallot ketchup 1195	24
	Dairy cow beef burger, mature Cheddar, brioche, pickles, baby gem, tomato chutney, chips & red cabbage slaw 1049	17
	+ add smoked bacon 150 / Cashel Blue 104 / sub vegan patty -291	2

SIDES

v	Buttered ratte potatoes 370 / Braised fennel & cabbage 268 / Wholegrain mustard mash 421 / Green lentils & pumpkin 299	all 6
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PUDDINGS

v gf	Burnt Basque cheesecake, damson jam 552	8
v*	Apple tart tatin, vanilla ice cream 367	8
v gf	Dark chocolate & pistachio semifreddo, sea salt caramel 804	9
v	Blackberry & almond tart, clotted cream 914	8
v	British cheese plate: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits 489	12
v*	Ice cream & sorbet – Dark chocolate, salted caramel, strawberry, vanilla, mango sorbet, vegan vanilla 70	scoop 2