

THE PHENE

v Sourdough bread & salted butter 637	5	Scotch egg, burnt shallot ketchup 663	9
Pork, apple & black pudding sausage roll 685	7	Tempura cod cheeks, tartare sauce 311	9

SHARING

Ploughman's Board: Selection of British cheeses, honey roast ham, scotch egg, winter chutney, pickles 1165	34
Butcher's Board: Ox cheek croquettes, black pudding sausage roll, duck liver pate, bresaola, celeriac remoulade, toast 1451	36
v Baked Waterloo cheese, garlic, rosemary & truffle honey, grilled sourdough 873	24

STARTERS

pb Winter brassica, leek and potato soup, garlic & herb croutons 420	9
pb Jerusalem artichoke tart, chestnut gremolata, pickled walnuts 942	12
gf Rosemary bresaola, celeriac remoulade, juniper & blackberry vinaigrette 304	13
gf Cornish mussels steamed with Suffolk cider, samphire & smoked bacon 372 / 744	13 / 22
Ham hock terrine, pickled pear salad, wholegrain mustard, brioche 648	11
pb Heritage beetroot tartare, melba toast, winter leaves, clementine, toasted chestnut 447	11
Smoked mackerel pate, radicchio, grilled sourdough & pickles 537	11

MAINS

Suffolk pork belly, wholegrain mustard mash, shredded savoy cabbage, spiced apple sauce 1177	25
gf Dry-aged bavette, bone marrow & smoked bacon jus, burnt shallot ketchup 1190	25
gf Braised chicken stew, chestnut mushrooms, tomato, bay, clotted cream mash 1023	23
gf Seabass, white bean, leek & shellfish chowder, dill oil 413	24
v gf Pear, stilton & candied walnut salad, winter greens, mustard dressing 826	19
gf Lamb shoulder shepherd's pie, sheep's cheese mash, lamb jus 859	26
pb Guinness & mushroom pithivier, caramalised onion gravy 992	24
gf Hampshire trout, crushed new potatoes, samphire, caper butter & sea herbs 801	26
Dairy cow beef burger, mature Cheddar, brioche, pickles, baby gem, tomato chutney, chips & red cabbage slaw 1051	18
+ add smoked bacon 150 / Cashel Blue 104 / sub vegan patty -291	2.5

SIDES

v Parsnip & celeriac mash 213 / Braised savoy cabbage 268 / Wholegrain mustard mash 421 / Pear, Stilton & Walnut Salad 601	all 6
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PUDDINGS

v gf Dark chocolate & coffee mousse 583	7
v Brioche bread & butter pudding, crème Anglaise 892	9
v* gf Apple, fig & chestnut crumble, bay leaf custard 688	9
v Rhubarb & almond tart, crème fraiche 693	9
pb gf Baked pear, vanilla ice cream, reduced Pedro Ximenez 622	8
v British cheese plate: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits 489	12
v* gf Ice cream & sorbet: Dark chocolate, salted caramel, vanilla, mango sorbet 70	scoop 2
pudding wine: Ferreira LBV Port 5.4 100ml / Tawny Port 8.9 100ml / La Fleur d'Or Sauternes 9.7 125ml / Pedro Ximenez 125ml 14.7	