

THE PHENE

v	Sourdough bread & salted butter	5	Exmoor caviar, warm blinis, crème fraiche, chives	10g	32
	Pork & black pudding sausage roll, piccalilli	6 / 18	Pork, leek & mustard Scotch egg, apple chutney		9

SHARING

	Ploughman's Board: Selection of British cheeses, honey roast ham, pork & sage sausage roll, chutney, pickles				32
	Fisherman's Board: Devon crab salad, cured Hampshire trout & cream cheese, lobster croquettes, sourdough				32
v	Baked Tunworth cheese, grilled sourdough, red onion chutney, piccalilli				23

STARTERS

	Soup of the day				11
pb gf	Grilled globe artichoke, roast garlic hummus, smoked chilli oil				12
gf	Home cured Hampshire trout, celeriac remoulade, crispy capers, beetroot				12
	Roast chicken croquettes, caesar mayonnaise, baby gem				11
	Dry aged steak tartare, cured egg yolk, caperberries, sourdough melba toast				14
gf	Cornish brown crab, prawn & citrus cured scallop salad, spring onion, nigella seeds				15
	Palourde clams steamed with garlic, white wine & herbs, grilled sourdough				14

MAINS

gf	Stone bass, fondant potato, watercress velouté, aioli				24
pb	Caramalised beetroot tarte tatin, spring onion, carrot & wholegrain mustard slaw				21
gf	Slow roast pork belly, crushed new potatoes, rhubarb salsa				22
pb	Chestnut mushroom gnocchi, celeriac, crispy sage & pine nuts				19
gf	Stuffed Guinea fowl ballotine, green lentils, smoked bacon, peas & cabbage				26
gf	Skate wing, clams, charred leeks & samphire, caper butter				27
	Ham hock, chicken & leek pie, clotted cream mash, greens				24
gf	Dry-aged bavette, bone marrow & smoked bacon sauce, burnt shallot ketchup				24
gf	Lancashire hotpot: Slow braised hogget, root vegetables, sliced potatoes, lamb jus				22
	Dairy cow beef burger, mature Cheddar, pickles, salad, toasted brioche, chips & carrot slaw				17
	+ add smoked bacon / Cashel Blue / sub vegan patty				2

SIDES

	Clotted cream mash / French fries / Spring onion & carrot slaw / Charred leeks / Green lentils, peas, cabbage & bacon	all	6
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PUDDINGS

v gf	Burnt Basque cheesecake				8
v	Brioche bread & butter pudding, crème anglais				8
v* gf	Yorkshire rhubarb crumble, toasted oats, earl grey custard				9
v	White chocolate blondie, strained yoghurt, blackberry compote				8
v	British cheese plate: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits				12
v*	Ice cream & sorbet – Dark chocolate, salted caramel, strawberry, vanilla, mango sorbet, vegan vanilla			scoop	2