

THE PHENE

v	Sourdough bread & salted butter	637	5	Scotch egg, burnt shallot ketchup	663	9
	Pork, apple & black pudding sausage roll	677	7	gf Ox cheek & stilton croquettes	321	12

SHARING

	Ploughman's Board: Selection of British cheeses, honey roast ham, scotch egg, winter chutney, pickles	1105	34
	Butcher's Board: Pigs in blankets, chicken liver parfait, pork & black pudding sausage roll, ox cheek croquettes	1459	34
v	Baked Waterloo cheese, truffle honey, pickles, grilled sourdough	873	24

STARTERS

	Onion soup, Welsh rarebit crouton	380	12
pb	Jerusalem artichoke tart, chestnut gremolata, pickled walnuts		12
gf	Vension bresaola, roast fig, winter leaves, juniper & blackberry vinaigrette	303	13
gf	Hand-dived South Coast scallop, smoked bacon, artichoke puree, sea herbs	322	14
	Chicken liver parfait, apple & celeriac remoulade, cider reduction, pickles, brioche toast	448	11
v	Pine-smoked beetroot tartare, goat's curd, melba toast	383	11
	Mackerel pâté, samphire butter, fennel, dill & watercress salad, grilled sourdough		12

MAINS

gf	Halibut, clams, dauphinoise, cavolo nero, Champagne & butter sauce	693	29		
pb gf	Parsnip & celeriac nut roast, sauteed greens with chestnuts & cranberries, pumpkin puree	137	24		
	Blythburgh pork chop, wholegrain mustard mash, shredded savoy cabbage, spiced apple sauce	1377	25		
v	Forest mushroom & Wigmore pithivier, crushed celeriac, winter greens, onion gravy	1285	24		
gf	Hampshire trout, crushed new potatoes, samphire, caper butter & sea herbs	1056	26		
gf	Guinea fowl, sage & garlic butter, heritage squash, greens, game jus	880	25		
gf	Slow roast stuffed lamb breast, braised green lentils, delicia pumpkin, sheeps' cheese, salsa verde	1399	24		
gf	Dry-aged bavette, bone marrow & smoked bacon jus, burnt shallot ketchup	1195	25		
	Dairy cow beef burger, mature Cheddar, brioche, pickles, baby gem, tomato chutney, chips & red cabbage slaw	1049	18		
	+ add smoked bacon	150 / Cashel Blue	104 / sub vegan patty	-291	2.5

SIDES

v	Winter greens & chestnuts	370 / Braised savoy cabbage	268 / Wholegrain mustard mash	421 / Potato dauphinoise	459	all 6
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PUDDINGS

v	Brioche bread & butter pudding, marmalade, crème anglaise	916	9		
v* gf	Apple, fig & chestnut crumble, bay leaf custard	490	9		
v	Dark chocolate brownie, rum-soaked raisins, brown butter cream	504	9		
v	Warm mince pie, cognac cream	365	6		
v	British cheese plate: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits	489	12		
v*	Ice cream & sorbet: Dark chocolate, salted caramel, vanilla, vegan vanilla, mango sorbet	70	scoop 3		
	Pudding wine: Ferreira LBV Port	5.4 100ml / Warres Tawny Port	8.9 100ml / La Fleur d'Or Sauternes	9.7 125ml / Pedro Ximinez	125ml 14.7