

THE PHENE

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

STARTERS

pb gf	Smoked beetroot, hummus, beetroot crisps. sesame, bitter leaves	684				12
gf	Cured Hampshire trout, pickled radish, hung yoghurt, dill oil	730				12
	Coronation chicken terrine, brioche, toasted almond	701				11
pb	Pumpkin soup, garlic croutons, pumpkin seed oil	509				11
	Dry-aged steak tartare, cured egg yolk, caperberries, sourdough melba toast	501				14
v	Baked Waterloo, slow-roast tomato chutney, pickles, grilled sourdough	773				24

SUNDAY ROASTS

Our Sunday roasts are served with rosemary & garlic roast potatoes, roast carrot & parsnip, seasonal greens, root veg puree & our lovingly made gravy. Our beef is dry-aged for a minimum of four weeks & comes from grass fed, free to roam British cows.

	Roast dry-aged rump of beef, Yorkshire pudding	1295				28
	Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce	2324				26
gf	Blythburgh pork chop, spiced apple sauce	1214				26
gf	Slow roast lamb belly, mint salsa verde	1161				26
pb gf	Squash, sage & walnut roast, caramelised onion gravy	976				23
	Beef Wellington for two, Yorkshire puddings	<i>[please allow 35-40 mins]</i>				72
	Rib of beef for three, roast bone marrow, Yorkshire puddings	<i>[please allow 40-45 mins]</i>				105
gf	Pork, sage & onion stuffing	227				4
v	Cauliflower cheese	409				6
	Pigs in blankets	503				6
gf	Roast bone marrow, parsley crumb	812				12

MAINS

pb gf	Grilled artichokes, ratatouille, pumpkin seeds, smoked aioli	796				23
gf	Pan-roast whole plaice, brown butter, prawns, samphire, charred lemon & ratte potatoes	990				29
	Dairy cow beef burger, mature Cheddar, pickles, salad, toasted brioche, chips & carrot slaw	1038				17
	+ add smoked bacon / Cashel Blue / swap for vegan burger					2

SIDES

v	Braised cabbage & fennel	268	/	Wholegrain mustard mash	421	/	Buttered cavolo nero	291	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