

THE PHENE

v	Sourdough bread & salted butter	5	Caviar, hash brown, crème fraiche	two	24
	Pork, leek & spring onion sausage roll, piccalilli	6	Scotch egg, apple & rhubarb chutney		9

STARTERS

pb gf	Grilled globe artichoke, roast garlic hummus, smoked chilli oil				12
gf	Home cured Hampshire trout, celeriac remoulade, crispy capers, beetroot				12
	Chicken liver parfait, grilled brioche, elderflower jelly, cornichons				11
	Dry-aged steak tartare, cured egg yolk, caperberries, sourdough melba toast				14
gf	Cornish crab & prawn salad, baby gem, spring onion, nigella seeds				14
v	Baked Tunworth cheese, grilled sourdough, red onion chutney, piccalilli				23

SUNDAY ROASTS

On a Sunday we are all about the roasts! Our summer roasts are served with rosemary & garlic roast new potatoes, roast carrot, a medley of seasonal greens, root veg puree & our lovingly made gravy. Our roast beef is dry-aged for a minimum of four weeks and comes from grass fed, free to roam British cows.

	Roast dry-aged rump of beef, Yorkshire pudding				26
	Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce				24
gf	Blythburgh pork chop, apple & rhubarb sauce				24
gf	Rump of lamb, mint salsa verde				24
pb	Roast beetroot Wellington, spinach, watercress & pine nut duxelles, rich vegetable gravy				21
gf	Slow-braised shoulder of lamb for two, puy lentils, mint salsa verde				65
	Beef Wellington for two, Yorkshire puddings <i>[please allow 35-40 mins]</i>				72
	Pork, sage & onion stuffing				3
v	Cauliflower cheese				6

MAINS

pb	Asparagus tart, summer vegetable ratatouille				23
gf	Stone bass fillet, potato cake, warm herb salad with capers and anchovies				24
	Dairy cow beef burger, mature Cheddar, pickles, salad, toasted brioche, chips & carrot slaw				17
	+ add smoked bacon / Cashel Blue / swap for vegan burger				2

SIDES

	Peas, greens & asparagus / French fries / Buttered new potatoes / Puy lentil, cucumber & herb salad			all	6
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PUDDINGS

v gf	Burnt Basque cheesecake				8
v gf	Dark chocolate & pistachio semifreddo, sea salt caramel				9
v	Strawberry & almond tart, clotted cream				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