

THE PHENE

v	Sourdough bread & salted butter	5	10g Ocietra caviar, warm blinis, crème fraiche, chives	32
	Pork & black pudding sausage roll, piccalilli	6 / 18	Pork, leek & mustard Scotch egg, apple 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
	Roast chicken croquettes, caesar mayonnaise, baby gem, watercress			11
	Dry-aged steak tartare, cured egg yolk, caperberries, sourdough melba toast			14
gf	Cornish crab & prawn salad, baby gem, spring onion, nigella seeds			15
v	Baked Tunworth cheese, grilled sourdough, red onion chutney, piccalilli			23

SUNDAY ROASTS

On a Sunday we are all about the roasts! Our roasts are served with rosemary & garlic skin-on roast potatoes, roasted parsnips & carrots, 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			24
	Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce			22
gf	Slow-roast Blythburgh pork belly, apple & rhubarb sauce			22
gf	Rump of lamb, mint salsa verde			24
pb gf	Hazelnut, forest mushroom & root vegetable loaf, rich vegetable gravy			19
	Beef Wellington for two, Yorkshire puddings <i>[please allow 35-40 mins]</i>			72
	1kg Rib of beef for two, Yorkshire puddings <i>[please allow 35-40 mins]</i>			75
	Pork, sage & onion stuffing			3
v	Cauliflower cheese			6

MAINS

pb	Heritage beetroot tarte tatin, spring onion, carrot & wholegrain mustard slaw			21
gf	Stone bass fillet, fondant potato, watercress velouté, aioli			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

	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/pb	Ice cream & sorbet – Dark chocolate, salted caramel, strawberry, vanilla, mango sorbet, vegan vanilla		scoop	2