



Three-course set menu Winter 2024

Starters

Sweet potato, coconut and harissa soup bread and butter (v)

Old Vine chorizo and pork Scotch egg home-made piccalilli

Half Camembert baked with sticky apricot compote and chopped hazelnuts with ciabatta (v)

Hot-smoked salmon and avocado stack cucumber salad, dill crème fraiche dressing

Mushroom, shallot and gruyere cheese puff pastry tartlet mixed leaf garnish (v)

Sticky spiced Hampshire-smoked beef brisket, fried shallots, roasted peppers on toasted sourdough

Main courses

Moroccan-spiced sweet potato and chickpea tagine sultana rice, warm flatbread (v)

Sticky mango paneer flatbread curried yoghurt, fried shallots, fresh coriander, fresh chilli (v)

Seabass fillets with shallots, sultana and spinach tarragon butter, flaked almonds, dauphinoise potato

Roasted duck confit cannellini bean cassoulet with bacon, wilted spinach

Creamy salmon, haddock and cod fish pie green vegetable medley

Pork, red onion and red pepper skewers teriyaki marinade, peanut satay sauce, sultana rice

Desserts

Locally made ice-creams and sorbets (Bere Dairy, Portsmouth) two scoops (v)

Home-made lemon curd and vanilla cheesecake blueberry compote (v)

Sticky toffee pudding with cream, ice-cream or custard (v)

Three mini French almond macaroons with tea or coffee (v)

Home-made chocolate and nut brownie with vanilla ice-cream (v)

**3 courses OR 2 courses and a drink (pint of house ale/lager, 175ml glass of house wine, pint of soft drink)
Includes coffee/tea: £39pp, excludes 10% service**