

A TASTE OF THE SEASON

Our Taste of the Season menu has been designed to allow our chefs to create great dishes that celebrate and embrace the ever changing seasons and produce.

We've also matched some great wines, served by the glass and bottle or our very own Thwaites award winning Ales to accompany these dishes too!

We hope you enjoy!

Jonathan Marsden-Jones, Executive Chef



APPETISERS

Mackerel Tartar, crayfish tails, pickled beetroot, forest fruit and prosecco sorbet
£8

Hampshire game 'Pearl barley' arancini, pickled blackberry, radish, chicken skin and hazelnut crumb
£8

MAIN COURSE

Pan seared pheasant breast, root vegetable, haggis croquette, kale and game jus
£22

Stone Bass, Jerusalem artichoke, oyster mushroom, samphire
£22

Artichoke risotto, pinenut and parmesan salad
£16

DESSERT

Deconstructed tiramisu with coffee ice cream
£8.25

Apple and Vanilla mousse, white chocolate, Hay ice cream
£8.25

SIDES

Honey roasted heritage Carrots, buckwheat
£4
