

THE VINTRY

The ingredients we use aren't just fresh, they're today's. Always seasonal & almost always local, some even feature our own beers, like our Frontier-battered fish & HSB Gouda. For us – and for you – only the very best of British will suffice, which is why all our meat, fish, fruit & vegetables are sourced from local companies in the British Isles.

STARTERS

Selection of charcuterie meats 9.00

Olives, pickles & bread

Grilled Spanish octopus 8.50

Avocado, grapefruit & citrus salad. **Wine suggestion** – Tio Pepe (50ml)

Goat's cheese & Hazelnut fritters, braised artichoke 7.50

Pickled girolle mushrooms, cress

Game terrine 6.50

Plum & ginger chutney, toast

Wild mushroom & poached egg 7.00

Toasted brioche, hollandaise

MAINS

Grilled marinated salmon & shiitake mushroom 15.50

Steamed bok choy, sesame seeds

Frontier battered haddock 13.50

Chips, mushy peas, tartar sauce. **Wine suggestion** – Chapel Down, Three Graces (125ml)

Chalcroft farm beef burger 13.95

Mrs Owton's bacon, HSB Gouda cheese, coleslaw, chips

Pumpkin & parmesan tortelloni 13.50

Bramley butter, balsamic caramel. **Wine suggestion** – San Felipe, Torrontes

Vegetarian open Lasagne with sweet potato & spinach 11.50

White wine cream, roasted pine nuts. **Wine suggestion** – Tilly's Vineyard, Semillon Sauvignon

Corn-fed chicken breast 15.00

Mrs Owton's bacon, Flageolet bean puree with buttered curly kale & tomato coulis

Cumberland Sausages 9.95

Creamy mash, red wine & onion gravy

Chalcroft farm Sirloin Steak with a glass of Malbec 17.95

Peppercorn sauce, watercress & chips

Hampshire Partridge 14.50

Sweet potato, green beans, pumpkin gnocchi & pan gravy. **Wine suggestion** – Are you game? Shiraz

SANDWICHES & SALADS - Add on chips £2

Chargrilled Hampshire steak 10.50

Melted stilton, caramelised onions, salad on ciabatta

Haddock fish finger sandwich 8.50

Lemon mayo, on white farmhouse loaf

Warm breaded goats cheese 8.00

Roast pepper, pesto & salad on ciabatta

Warm ham hock salad 13.00

Soft boiled duck egg, pickled cucumber with ginger, salad leaves & puy lentils

Chargrilled broccoli & quinoa salad 12.00

Green olives, almonds, dates & a tahini, maple syrup dressing

SIDES

Hand-cut chips, kale, sprouting broccoli, tomato & onion salad, buttered baby potatoes, mixed leaf salad

3.50



Enrico Sartor, Head Chef



If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. Our game products are fresh and not farmed, because of this they may contain shot. A 12.5% optional service charge is added to bills on all tables. All tips left go directly to the staff.