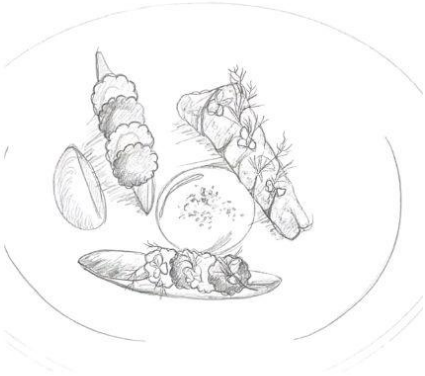
Our 3 AA Rosettes reflect a commitment to quality, not formality

TO BEGIN

Kalamata Olives	4
Doughnut | Fermented Garlic | Marmite | Old Winchester	3
Pork Jowl Croquette | Sweetcorn | Black Garlic	4
Virtuous Ale Sourdough | Cultured Butter | Pork Fat & Scratchings	3
Smoked Ox & Green Peppercorn Salami from our friends at Porcus	8
Scallop | Yuzu Kosho | Coconut	14
Amsterdam Carrots | Linseed | Labneh | Clementine | Dill	12
Duck Liver | Muscat Grape | Walnut | Truffled Brioche	12

TO SETTLE IN

Old Spot Pork | Black Pudding | Pear | Turnip	28
Halibut | Curried Mussel | Cauliflower | Bombay Mix	26
Wild Venison | Pickled Walnut | Celeriac | Wild Mushroom	30
Native Lobster | Carrot | Pomelo | Bronze Fennel	30
Amaretti & Pumpkin Cappelletti | Chanterelles | Autumn Truffle	24
Purple Sprouting Broccoli | Hot Honey | Peanut	6
Celeriac | Leek | Potato & Tunworth Gratin	6

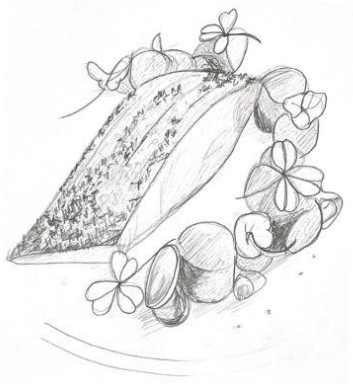


CHEESE

Artisan Cheeses from The Courtyard Dairy | Crisp Breads & Preserves	(4pc) 15
	(7pc) 20

FROM THE PASTRY

Malted Ice Cream | Caramelised Apple | Oat Crumble	7
'Manor House Tiramisu'	10
Cheesecake | Pear | Walnut | Pedro Ximénez	10
Coconut | Passion Fruit | Mango | White Chocolate	10



FOR AFTERS

Nespresso Coffee	4
Tonka Bean Fudge | Raspberry Macaron | Praline Choux	2 (ea)

This menu is made to be enjoyed your way, whether you're here for a few small plates & a glass of something chilled, or to settle in for a longer journey through the season. The kitchen will pace & present everything with care, as a thoughtfully composed flow of dishes.

For allergies & dietary requirements please speak to a member of the team.