



## Seasonal “Local Produce” menu

(1 course £17.95, 2 courses £22.95, 3 courses £26.95)

Monday – Saturday lunch and  
Monday – Thursday evenings 6:00pm – 7:00pm

*All our meals come with an Amuse Bouche and Artisan bread extra bread will be charged at £2.00 per basket*

### Starters

Alex’s Twice Baked Creamy Cheese Soufflé

Crab and Polenta Angolotti, Wilted Spinach, Crab Butter Sauce

New Forest Mushroom Risotto, Poached Hens Egg and Truffle

Hay Smoked Steak Tartare with Egg Yolk and Croute

### Mains

Fillet of Sea Bream, Squid, Prawns, Courgette, Squash and Tomato

Poached Cushion Of Veal, Cockle and Parsley Sauce

Hake and Ham, Borlotti Beans, Creamy Mashed Potato

Jetty Fish and Chips  
With Crushed Peas and Homemade Tartare Sauce

### Desserts

Crisp Apple Tart  
Caramel Sauce and Vanilla Ice Cream

Late Summer Berries, Vanilla Gratin, Berry Sorbet

Chocolate Fondant with Mint Chocolate Chip Ice Cream

Mike Smales Lyburn Cheese Stony Cross, on Toast