

TO START

Ham Hock, Split Pea and Parsley Terrine
apricot jam, toasted Hoxton's bread £8

Smoked Fillet of Mackerel (GF)
potato salad, watercress oil £7

Glazed Rosary Goats Cheese (V, GF)
red onion marmalade, roasted figs, Dijon dressing £7

Crayfish and Red Pepper Cocktail
roquette leaves, Marie Rose sauce, bread and butter £8



Chefs Soup of the Day (V)

made using seasonal ingredients, served with toasted Hoxton's bread £7

Smoked Haddock, Spring Onion and Mozzarella Fishcake (GF)
tomato relish £8

Prosciutto Ham, Roasted Plum Tomato and Asparagus Salad (GF)
white truffle dressing £8

Caprese Salad (V, GF)

layers of tomato and mozzarella with fresh pesto and balsamic reduction £7



MAINS

Shank of Venison

potato puree, roasted winter vegetables, dark chocolate sauce £20

Steamed Beef Suet Pudding

curly kale, potato puree, rich red wine jus £18

Rump of English Lamb (GF)

confit leeks, Parisienne potatoes, caraway seed jus £18

Confit Gressingham Duck Leg (GF)

Chinese spiced red cabbage, fondant potato, juniper berry jus £17

Grilled Fillet of Seabass

braised fennel, new potatoes, crayfish and dill butter £18

Local Grey Mullet (GF)

roasted Mediterranean vegetables, pesto oil £16

Wild Mushroom Ravioli (V)

white truffle oil £14

Pork Fillet wrapped in Bacon (GF)

chargrilled sprouting broccoli, chateau potatoes, wild mushroom and rosemary cream £18

Pheasant Supreme wrapped in Pancetta (GF)

Brussel sprouts, chateau potatoes, sloe gin jus £17



VEGAN

Sweet Potato, Chickpea and Spinach Curry (v)

basmati rice £14

Quinoa, Falafel and Cilantro Burger (v)

toasted ciabatta bun, tomato relish, chips and salad £14



SIDES

Truffle and Parmesan Chips £4

Chips £3

Buttered New Potatoes £3

Seasonal Vegetables £3

Tomato and Red Onion Salad £3

Roquette and Parmesan Salad £3

Garlic Bread £3

Garlic Bread with Cheddar Cheese £4

Please note that some of our dishes may contain nut traces
We cannot guarantee that our fish dishes will not contain small bones
Our suppliers assure us that no ingredients used contain GM products
Prices are inclusive of V.A.T. at the prevailing rate
A discretionary 12.5% service charge will be added to your bill

FROM THE GRILL

Grilled 8oz Sirloin Steak (GF) £22*

Grilled Lamb Cutlets (GF) £22*

Pan-Fried 8oz Rib-Eye Steak (GF) £24*

Chargrilled Spatchcock Chicken (GF) £20*

12oz T-Bone Steak (GF) £28*

Mixed Grill £22*

sausage, rib eye and lamb cutlet

All Grills are served with chips, flat mushroom, grilled tomato and a tomato and red onion salad

***a supplement charge of £5 with the set menus**

Sauces

peppercorn, wild mushroom cream, bearnaise sauce, garlic butter, red wine jus £2



CLASSICS

Hampshire Beer Battered Fish & Chips

local brewery beer batter, minted peas, tartare sauce £16

Upton's of Bassett Beef Burger

smoked cheddar cheese, toasted ciabatta bun, truffle mayonnaise, chips and salad £15

Cajun Spiced Chicken Burger

toasted ciabatta bun, smoked tomato salsa, chips and salad £15

Chicken Penne Carbonara

chicken, bacon and mushrooms in a garlic and white wine sauce £15

Chargrilled Chicken and Bacon Caesar Salad

anchovy dressing £14



Lunch Two Courses £18

Lunch Three Courses £23

Dinner Two Courses £21

Dinner Three Courses £26

