

DINNER MENU

STARTERS

Roast parsnip soup (gf) (v) £12
Coconut, honey

Warm salt baked beetroot (v) £14
Rosary goat's cheese mousse, aged balsamic, chicory

Rhinefield gin-cured ChalkStream trout (gf) £15
Beetroot tartare, horseradish, ricotta, pickled cucumber

Soy glazed pork belly £14
Onion broth, pak choi, black radish

Hampshire venison carpaccio £16
Beer pickled shallot, wild rocket, parmesan

MAINS

Roast butternut squash (v) £22
Puy lentil ragout, smoked aubergine, fennel, mushroom jus

Sea bream (gf) £28
Saffron risotto, mussels, clams, miso sauce

Free-range chicken supreme (gf) £32
Crispy wing, cavolo nero, ceps, roasted root vegetables

Grass-fed dry-aged beef fillet £39
Braised feather blade, pancetta, bone marrow, onion
£4 supplement for guests on a dinner inclusive rate

Atlantic halibut (gf) £35
Celeriac, baby leeks, green chilli and herb sauce

*Hand*PICKED
HOTELS



SIDES

£5 each

Buttered Ratte potatoes (gf) (v)

Torched tenderstem broccoli (df) (gf) (v) (vg)

Cauliflower cheese (v)

Honey-glazed baby carrots (gf) (v)

DESSERTS

Chocolate blackberry mousse (v) £15
Manjari chocolate, basil sponge, spiced blackberry sorbet
Château De Jau, Muscat Rivesaltes, Roussillon, France 2022 £11

Pear mille-feuille £14
Roasted pear ice cream, chai crème pâtissière, clementines
Château Sigalas Rabaud Sauternes, Bordeaux, France, 2001 £10

Apple and white chocolate mousse £14
Green apple sorbet
Stratus, Riesling, Ice wine, Ontario, Canada 2020 £16

Pumpkin spiced crème brûlée £14
Mascarpone ganache, ginger meringue
Château De Jau, Muscat Rivesaltes, Roussillon, France 2022 £11

Horlicks parfait £15
Salted oreo, miso caramel, milk ice cream
Kikelet, Szamorodni, Tokaji, Hungary 2019 £12

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

CHEF'S EXPERIENCE MENU

£90 per person

To be ordered by the whole table, last orders at 20:30

Roast parsnip soup (v)

Coconut, honey

Rhinefield gin-cured trout (gf)

Beetroot tartare, horseradish, ricotta, pickled cucumber

Hampshire venison carpaccio

Beer pickled shallot, wild rocket, parmesan

Atlantic halibut (gf)

Celeriac, baby leeks, green chilli and herb sauce

Grass-fed dry-aged beef fillet

Braised feather blade, pancetta, bone marrow, onion

Toffee apple

Date sponge, pickled apple

Chocolate and blackberry mousse

Manjari chocolate, basil sponge, spiced blackberry sorbet

Tea or Coffee, Armada petit fours

*Hand*PICKED
HOTELS

CHEESE MENU

Selection of British cheeses £18.50

Fig jelly, seasonal chutney, crackers (v)
£5 supplement for guests on a dinner inclusive rate

Rosary ash goat's cheese (v)

A pasteurised goat's milk cheese made in Lanford, coated in vegetable ash derived. It features a delicate, slightly acidic, and mousse-like texture with a bright, lemony, and mild flavour profile

Tunworth

A traditional, hand-ladled Camembert-style cheese, originally made in Hampshire. A creamy and rich cheese with notes of cabbage, garlic, and an earthy, mushroom finish.

Oxford blue (v)

A velvety, semi-soft cheese with delicate blue-green veins and a natural rind. It has a mellow and balanced flavour, featuring a gentle dairy sweetness, subtle earthy tang, and a soft peppery warmth

Black bomber

Encased in a signature black wax coating from North Wales, this is a rich, tangy, and "moreish" cheese with a deep savoury finish that lingers on the palate. Despite being an extra mature hard cheese, it maintains a unique smooth and creamy consistency

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