

# THE PHENE

v	Sourdough bread & salted butter	5	10g Ocietra caviar, warm blinis, crème fraiche, chives	32
	Pork & black pudding sausage roll, piccalilli	6 / 18	Pork, leek & mustard Scotch egg, apple chutney	9

## SHARING

	Ploughman's Board: Selection of British cheeses, honey roast ham, pork & sage sausage roll, chutney, pickles			32
	Fisherman's Board: Devon crab salad, cured Hampshire trout & cream cheese, lobster croquettes, sourdough			32
gf	Chargrilled lamb cutlets, whipped sheep's cheese, mint		half-dozen 45 / dozen	85
v	Baked Tunworth cheese, grilled sourdough, red onion chutney, piccalilli			23

## STARTERS

	Soup of the day			11
pb gf	Grilled globe artichoke, roast garlic hummus, scotch bonnet oil			12
gf	Home cured Hampshire trout, celeriac remoulade, crispy capers, beetroot			12
	Roast chicken croquettes, caesar mayonnaise, baby gem, watercress			11
	Dry aged steak tartare, cured egg yolk, caperberries, sourdough melba toast			14
gf	Cornish crab & prawn salad, baby gem, spring onion, nigella seeds			15
	Palourde clams steamed with garlic, white wine & herbs, grilled sourdough			14

## MAINS

	Ham hock, chicken & leek pie, clotted cream mash, greens			24
pb	Heritage beetroot tarte tatin, spring onion, carrot & wholegrain mustard slaw			21
gf	Slow roast pork belly, crushed potatoes, charred cabbage, rhubarb salsa			22
pb	Chestnut mushroom gnocchi, celeriac, crispy sage & pine nuts			19
gf	Stone bass fillet, fondant potato, watercress velouté, aioli			24
gf	Stuffed Guinea fowl ballotine, green lentils, smoked bacon, peas & cabbage			26
gf	Skate wing, clams, charred leeks & samphire, butter sauce			27
gf	Lancashire hotpot: Slow braised hogget, root vegetables, sliced potatoes, lamb jus			22
gf	Dry-aged bavette, bone marrow & smoked bacon jus, burnt shallot ketchup			24
	Dairy cow beef burger, mature Cheddar, pickles, salad, toasted brioche, chips & carrot slaw			17
	+ add smoked bacon / Cashel Blue / sub vegan patty			2

## SIDES

	Clotted cream mash / French fries / Spring onion & carrot slaw / Charred leeks / Green lentils, peas, cabbage & bacon	all	6
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## PUDDINGS

v	Burnt Basque cheesecake			8
v	Brioche bread & butter pudding, crème anglais			8
v*	Yorkshire rhubarb crumble, toasted oats, earl grey custard			9
v gf	White chocolate blondie, strained yoghurt, blackberry compote			8
v	British cheese plate: Wigmore, Montgomery Cheddar & Cashel Blue, chutney, grapes & biscuits			12
v/pb	Ice cream & sorbet – Dark chocolate, salted caramel, strawberry, vanilla, mango sorbet, vegan vanilla		scoop	2