



We're proud to be championing British farmers and producing fresh food sustainably.

WHILE YOU WAIT

Mixed Olives- 4
herbes de provence vg / 92 kcal

Campaillou sourdough - 5
Salted butter / 628 kcal or oil & balsamic vg / 582 kcal

Miso Pork Belly Bites - 5.5
508 kcal

STARTERS

Severn & Wye Smoked Salmon Crostini 11
Pickled fennel, dill cream cheese & toasted sourdough
328 kcal

Crab Beignets 8.5
Lemon remoulade
561 kcal

Chicory, Pear & Walnut Salad 7
Clementine & fig dressing
vg / 314 kcal

Spinach & Ginger Pakoras 8
Coriander chutney
367 kcal

Pork, Apple & Sage Croquettes 9
Maple dijon sauce
610 kcal

Lamb Chop 7
Salsa Verde
291 kcal

Stilton & Leek Tart 7.5
Cranberry & red wine reduction
v / 649 kcal

Roasted Heritage Squash Soup 6.5
Sage & chestnut gremolata, Young's ale sourdough
v / 429 kcal

TO SHARE

Whole Somerset Camembert
Rosemary, garlic & honey, toasted bloomer
serves 2-4 people / 1059 kcal

18

Petersfield Sharing Selection
Chorizo scotch egg, Camelized apple & pork croquettes,
Spinach & ginger pakoras / serves 2-3 people / 1856 kcal

23

MAINS

Pan Seared Seabream 23
Sauted Norflok Mids, samphire & beurre blanc
968 kcal

Chicken & Hamhock Pie 18
Mash & gravy
1351 kcal

Butternut Squash Gnocchi 15
Parmesan, pumpkin seeds & sage
v / 671 kcal / Vegan option available / 596 kcal

Petersfield Burger 16.5
Davidstow cheddar cheese, red onion, lettuce, onion, tomato & fries
981 kcal / Add bacon £2 / 87 kcal / Vegan option available / 1153 kcal

Sirloin Steak 27
Watercress, triple cooked chips. Add green peppercorn sauce 2.5 / 114 kcal
951 kcal

Confit Gressingham Duck Leg 26
Braised candy beetroot, dauphinoise potato, beetroot coulis
1293 kcal

8oz West Country Bavette Steak 19.5
Watercress, fries. Add green peppercorn sauce 2.5 / 114 kcal
758 kcal

Cumberland Sausages & Mash 15.5
Pork crackling & gravy
893 kcal

Cyder Battered Haddock 17.5
Triple cooked chips, tartare & curry sauce, mushy peas
1151 kcal

SIDES

Roasted Heritage Carrots 5.5
Thyme & rosemary
vg / 182 kcal

Radiccho Salad 5
vg / Beetroot, almond & balsamic dressing 145 kcal

Dauphinoise Potato 5
v / 492 kcal

Braised Cavolo Nero 4.5
v / 219 kcal

Tenderstem Broccoli 5.5
Salsa verde / v / 181 kcal

Cyder Battered Onion Rings 4
520 kcal

Triple Cooked Chips 4.25
vg / 661 kcal / Add Parmesan & Truffle £1.5 / 145kcal

PUDDINGS

Apple & Pear Crumble, Vanilla ice cream 7
v / 344 kcal

Sticky Toffee Pudding, vanilla ice cream 7
v / 561 kcal

Cambridge Burnt Cream 7.5
v / 562 kcal

Chocolate Brownie, vanilla ice cream 8
v / 662 kcal

British Cheeseboard 6/12
Long Clawson Stilton, Davidstow Cheddar, quince & grapes
v / 411 kcal / 698 kcal

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables are subject to a discretionary service charge of 12.5%.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.



Delicate & Fruity

Stylish & Graceful

Crisp & Vibrant

Floral & Rounded

Ripe & Aromatic

Rosé Wines

Lady A, Château La Coste, Provence
France | Pink Grapefruit-Raspberry-Floral | **B** 38.00

Sessola Pinot Grigio Rosato
Italy | Redcurrant-Clementine-Grapefruit
M 6.75 **L** 9.10 **B** 26.50

Cuvée Florette Côtes de Provence
France | Strawberry-Raspberry-Guava
M 7.45 **L** 10.15 **B** 30.00

La Campagne Rosé de Cinsault
France | Redcurrant-Strawberry-Cranberry
M 6.55 **L** 8.85 **B** 25.75

M de Minuty Côtes de Provence
France | Redcurrant-Peach-Summer
Fruits **M** 8.95 **L** 12.20 **B** 36.00

Whispering Angel Côtes de Provence
France | Lime-Strawberry-Rosemary
B 44.00

White Wines

Violetto Pinot Grigio DOC
Italy | Lime-Apple-Slate | **M** 6.75 **L** 9.10 **B** 26.50

Featherdrop Bay Sauvignon Blanc
New Zealand | Green Pepper-Gooseberry-Passion Fruit
M 8.15 **L** 11.10 **B** 32.75

Esprit Marin Picpoul De Pinet
France | Orange Blossom-Lemon-Green Apple
B 31.25

Cuvée des Vignerons
France | Crisp-Apple-Melon
M 5.90 **L** 8.00 **B** 23.25

Thornhill Chardonnay
Australia | Guava-Lemon-Melon
M 7.35 **L** 10.00 **B** 29.50

Chablis Domaine Brocard
France | Pear-Toast-Honeysuckle | **B** 42.75

Regaleali Bianco, Tasca
Sicily, Italy | Apple-Peach-Grapefruit
M 8.35 **L** 11.35 **B** 33.50

Morandé Colección Privada Sauvignon Blanc
Chile | Pineapple-Grapefruit-Grass
M 6.90 **L** 9.40 **B** 27.75

Muller's Valley Chenin Blanc
South Africa | Apricot-Apple-Slate | **B** 32.75

Spicy & Indulgent

Mellow & Fragrant

Rich & Complex

Champagne & Sparkling Wines

Nyetimber Classic Cuvée
West Sussex | **B** 64.50

Santa Fosca Prosecco DOC
Italy | **S** 6.30 **B** 31.50

Il Baco da Seta Prosecco Rosé DOC
Italy | **S** 6.50 **B** 32.50

Scavi & Ray Alcohol-Free Sparkling
Italy | **B** 26.50

Red Wines

The Chocolate Block
South Africa | Complex-Dark Fruits-Savoury
B 48.00

Roccalanna Montepulciano d'Abruzzo
Italy | Earthy-Cherry-Juicy | **B** 25.50

La Tournée Syrah Grenache
France | Raspberry-Strawberry-Blackberry
M 8.45 **L** 11.55 **B** 34.00

Conde Valdemar Rioja Reserva
Spain | Black Plum-Fig-Cloves | **B** 42.00

Cuvée des Vignerons
France | Soft-Blackberry-Plum | **M** 5.90 **L** 8.00 **B** 23.25

Morandé Colección Privada Merlot
Chile | Soft-Vanilla-Raspberry | **M** 6.85 **L** 9.30 **B** 27.00

Bodega Norton Porteño Malbec
Argentina | Red Cherry-Violet-Coffee
M 7.25 **L** 9.85 **B** 29.00

Jealousy Pinot Noir
France | Jammy-Spicy-Blackberry
M 7.45 **L** 10.15 **B** 30.00

Viña Torcida Rioja
Spain | Fig-Red Plum-Cranberry
M 7.35 **L** 10.00 **B** 29.50

Bodega Norton Finca La Colonia Colección Malbec
Argentina | Jammy-Complex-Spicy
M 8.70 **L** 11.85 **B** 35.00