





Small plates

Wild venison saucisson, smoked Gressingham duck breast & house pickles (gf)	£8
Gressingham duck leg croquettes, apple & beetroot ketchup	£12
Fruit Pig black pudding scotch egg, celeriac & fennel slaw	£9
Crispy 24-hour brined pork belly & apple sauce (dfo, gfo)	£12
Buttermilk-brined scampi, malt vinegar jam & seaweed salt	£11
Smoked mackerel pâté, horseradish crème fraîche, pickled heritage beetroots & artisan crackers (gfo)	£12
Local fish platter - Pinney's smoked mackerel pâté, citrus-cured sea trout, crayfish & king prawn Marie Rose, house pickles, toasted sourdough, allotment leaves & aioli (gfo)	£28
Whipped goat's cheese, fig, truffle honey & pine nuts (gf, v)	£10
Butterbean & globe artichoke dip, smoked oil, seeds & toasted sourdough (v, dfo, gfo, pbo)	£7
Triple-cooked chips, bravas sauce, aioli, Old Winchester, crispy onions & pickled red onion (v, gfo, dfo)	£9

To keep things easy outdoors, we kindly ask for payment at the time of order

A discretionary 10% gratuity will be added to your food bill, which goes directly to our staff. If you prefer not to pay grratuity, please let us know and we will remove it.

Please make your server aware of any food allergies. v/vo - Vegeterian-option available. gf/gfo - Gluten free/option available. df-dfo - Dairy free/option available.

pb-pbo - Plant based/option available