

WINTER KITCHEN GARDEN MENU

BREADS & NIBBLES

Baked & Salted Nuts  £4

Marinated Olives  £4

SODT Bread Selection Olive Oil, Aged Balsamic, Salted Butter £5

STARTERS


Katsu King Oyster Mushroom Sesame Kohlrabi Shoot Salad  £9

Smoked Cod's Roe Leek & Potato Cake, Soft Boiled Egg £13

Broccoli & Celery Soup Goats Cheese Crostini £8

Game Pate with Peppercorns & Pistachio, Horseradish Remoulade £8.5

MAINS

Tacos Refried Carlin Peas, Roasted Artichokes, Onions, Coriander & Lime  £12

Sea Trout Ink Spaghetti, Wild Mushrooms, Salsa Verde £20

Venison Haunch Grilled Winter Lettuces, Roast Radishes, Turnip & Blue Cheese Puree, Spiced Honey £18


Confit Creedy Carver Duck Leg Cavalo Nero, Cannellini Beans, N'Duja Dumplings £17

Baby Back Pork Ribs BBQ Sauce, Salad, Fries, House Slaw £15 Half / £25 Whole

The Wild Mushroom Burger Truffled Mayo, Dill Pickles, Plant Cheese, Raw Slaw, Fries  £16

SIDES - £4.25

Rainbow Raw Slaw Apple Cider Dressing 

Freshly Picked Garden Leaves Basil Vinaigrette 

House Slaw

French Fries 

OPTIONAL SERVICE CHARGE 12.5%

Please enquire about allergens on our menu and if you have any special dietary requirements. We are very grateful for any feedback. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves

FROM THE FARM SHOP DELI

SALAD PLATE

£5 for 1 / £9 for 3 / £16 for 5

Classic Celeriac Remoulade

Root Vegetables, Dates, Feta & Hazelnuts

Harissa Squash, Chickpea, Caramelised Onion & Rocket

Caesar Salad, Croutons, Anchovy, Old Winchester

Purple Sprouting Broccoli, Blue Cheese Dressing

Add from the Grill: Chicken Breast £7 / Hot Smoked Mackerel £5

Add from the Deli: Sausage Roll £5 / Quiche £6 / Chickpea & Sweet Potato Roll  £5

CHEESEBOARD

Create Your Own Cheeseboard Served with Artisan Crackers, Homemade Garden Chutney & Seasonal Fruit

£6 for 1 / £7.50 for 2 / £9 for 3 / £10.50 for 4 / £12 for 5

Hard Cheeses

Old Winchester, hard & crystalline with nutty notes, Salisbury

Appley's Cheshire, rich & mineral with a succulent yet crumbly texture, Shrewsbury

Ashcombe, Morbier-inspired, savoury with warm hay & hazelnut aromas, Gloucestershire

Sparkenhoe Red Leicester, nutty, sweet & citric, Leicestershire

Montgomery Cheddar, rich, fruity & very sophisticated, Somerset

Soft Cheeses

Baron Bigod, creamy white & raw, brie style, Suffolk

Stinking Bishop, Perry washed rind, soft & pungent, Gloucestershire

Tunworth, soft white-rinded cheese, reminiscent of Camembert, Hampshire

Winslade, rich, delicate & complex, Hampshire

Blue Cheeses

Stichelton, soft green apple tones, Nottinghamshire

Perl Las, delicately salty and creamy, Carmathenshire

Oxford Blue, soft and full flavoured with a sharp clean flavour, Oxfordshire

Blue Cloud, mild & creamy with a slightly salty tang, West Sussex

Goat & Sheep's Cheeses

Cerney Ash, soft goat's cheese hand-coated with an oak ash & sea salt mix, Gloucestershire

Spenwood, smooth goat's cheese with a sweet & nutty flavour, Berkshire

Driftwood, intensely rich and creamy, Somerset

Wigmore, creamy, gentle fruity richness, Reading

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