

T A P A S

Selection of breads, homemade oils & balsamic,
olives, tomatoes (v)
6.5

Cumin hummus, pine nuts, roasted cumin seeds,
flatbread (v)
6

Roasted squash soup, saffron, orange,
rosemary & almond (v)
6

Ham hock & manchego croquettes
6.5

Wild mushroom arancini, mushroom ketchup (v)
7

Padron peppers, black garlic aioli (v)
6

Lamb koftas, mint, yogurt
7

S A L A D S

Roasted beetroot, feta, honey & dill (v)
6

Warm local squash salad, zaatar, hazelnut (v)
5

Dressed leaves, lemon & caper dressing (ve)
6

L U N C H P L A T E S

Served 12pm - 3pm

Slow-cooked Moroccan lamb shoulder, caramelised
onion pearl couscous (v)
9

Wood-roasted sumac mackerel, fennel escabeche (v)
7.5

Roasted root vegetables, winter bean cassoulet,
salsa verde (ve)
7

Daube of Wiltshire beef, creamed polenta
8.5

STONE - BAKED FLATBREADS

Italian

balsamic tomato, basil pesto, buffalo mozzarella
9

New Forest

wild mushrooms, Rosary Ash, garlic, watercress
10

Spanish

Nduja, chorizo, piquillo pepper, manchego
10

Moroccan

spice lamb shoulder, rose harissa salsa, almond,
yogurt, mint
10

AFTERS

Sticky molasses pudding, molasses sauce,
clotted cream ice cream
6.5

Crème brûlée, vanilla crumble
6.5

Affogato, amaretti biscuit
6

Selection of ice creams & sorbets
5.5

vegetarian (v) vegan (ve)

If you have any allergens or intolerances, please inform a member of the team who will advise of all ingredients used. Please note a discretionary 10% service charge will be added to your bill.