



### **Function Menu 2025**

**£37.50 per person**

#### **Starters**

**Roast Tomato and and Pepper Soup** | Basil Oil | Homemade Bread Roll | Butter [gf\* vg\*]

*Contains: Gluten, Milk*

**Ham Hock Terrine** | Red Onion Marmalade | Toasted Bloomer

*Contains: Sulphites, Gluten, Mustard*

**Wyrd Gin Cured Chalk Stream Trout** | Pickled Beetroots | Dill Mayonnaise

*Contains: Fish, Sulphites, Egg*

#### **Mains**

**Roast Chicken Supreme** | Chicken Leg Croquette | Fondant Potato | Seasonal Greens | Red Wine Jus

*Contains: Milk, Sulphites, Egg*

**Pan Fried Hake** | Sauteed New Potatoes | Green Beans | White Wine Sauce

*Contains: Fish, Milk, Sulphites*

**Gnocchi Bake** | Tomato and Basil Sauce | Mozzarella | Rocket

*Contains: Gluten, Egg, Milk*

#### **Desserts**

**Chocolate Cheesecake** | Blood Orange Gel

*Contains: Milk, Gluten*

**Lemon Tart** | Italian Meringue | Massicated Strawberries

*Contains: Milk, Egg*

**A Selection Ice-creams or Sorbets**

*Contains: Milk, Egg*

**A Selection of Hampshire Cheeses** | Crackers | Apple | Grapes | Celery [£5 Supplement]

*Contains: Milk, Gluten*

*Private Room hire from £60.00*