

Aperitif

Limoncello Spritz **£10.50** -
Limoncello, Prosecco, Soda and Mint

Martini Rubino and Tonic **£10.50** -
*Martini Riserva Speciale Rubino and
Fever Tree Tonic*

Elderflower Gin Fizz **£10.50** -
*Elderflower Cordial, Tanqueray Gin
and Mint*

Lemon Drop Mocktail **£5.50** -
*Tanqueray Alcohol Free, Lemon Juice
and Sugar Syrup*

Try Local

*We are striving to be as local as possible
in the sourcing of our food below are some
of our suppliers.*

***Owton's butchers** deliver most of our
meat and they are based just 8.5 miles
away and have been farming there for
750 years.*

***Jude's Ice Cream** based just 5 miles
away. All of our ice cream is plant based.*

*Our trout comes from **Chalkstream
Foods** in Romsey a mere 11 miles
away.*

The Grange English Sparkling Wine (Alresford):

£11.50 per Glass

£65.00 per Bottle

*Pale straw in colour, with an intense nose
of ripe orchard fruits and citrus peel,
surrounded by notes of toasted and
buttered patisserie.*

Steam town (Bishopstoke):

Barton – *Session Bronze Bitter* **£5.50**

Stoked – *Dry Hopped Ale* **£5.50**

*Steam Town Brewery is a craft brewery
and taproom local to the hotel in
Bishopstoke.*

Starters

Mixed marinated olives (VG & GF) **£2.50**

Rustic bread selection with cold pressed Hampshire rapeseed oil and balsamic vinegar (VG & GF*) **£6.95**

Mezze board - Rustic bread selection with olives, houmous and cured meats (GF*) **£9.50**

Garden pea and Hampshire watercress soup, mint crème fraiche and warm bread (V & GF*) **£7.00**

Salt and pepper squid, sweet chilli sauce, cherry tomato, spring onion and coriander salsa **£7.50**

Duck liver parfait, onion chutney, and toasted sourdough (GF*) **£7.50**

Truffled mac and cheese bites with a pesto dip (V) **£7.50**

Chicken Caesar salad, gem lettuce, croutons bacon, and classic dressing (V & GF) **£7.50**

Charred tenderstem broccoli with lemon, garlic and plant feta (VG & GF) **£6.50**

Mains

Corn-fed supreme of chicken, creamed leeks with bacon and mushrooms, garlic potatoes (GF) **£17.50**

Pan fried Chalkstream trout with clams, peas and a local sparkling wine and cream sauce split with a watercress oil on a bed of thyme roasted potatoes (GF) **£18.50**

Lamb rump, new potato, cauliflower cheese puree, green beans and red currant jus (GF) **£20.95**

Sirloin steak 8oz, hand cut chips, grilled tomato, garlic roasted mushroom, rocket and peppercorn sauce or garlic butter (GF) **£20.95**

Fillet steak 6oz, hand cut chips, grilled tomato, garlic roasted mushroom, rocket and peppercorn sauce or garlic butter (GF) **£29.95**

Risotto primavera, garden peas, broad beans, grilled asparagus and topped with micro mint (VG & GF) **£16.50**

Sweet potato, chickpea & spinach tikka curry, golden rice, naan bread (VG & GF*) **£16.50**

Classics

Fish and chips Hampshire ale battered haddock, mushy peas, chips & tartare sauce (GF) **£17.95**

Pie of the day, creamed mash potato, tenderstem broccoli and red wine gravy (GF) **£17.95**

Venison Sausages and Mashed Potatoes, Green Beans, Red Wine & Onion Gravy **£17.95**

Asparagus and broad bean salad with quinoa, cherry tomatoes, baby mixed leaf, cucumber, roasted red peppers and a Dijon dressing (VG & GF) **£16.95**

Chicken Caesar salad, gem lettuce, herbed croutons, smoked bacon and a classic dressing (GF) **£16.95**

'The Alfred beef burger' bacon, smoked cheese, sweet chilli mayo, onion ring, gem lettuce, tomato, brioche bun and chips (GF*) **£17.50**

Cajun chicken burger, sweet chilli mayo, onion ring, gem lettuce, tomato, brioche bun and chips (GF*) **£17.50**

Plant Based Burger, Vegan Mayo, Onion Ring, Gem Lettuce, Tomato, Burger Bun & Chips (VG) **£17.50**

Sides

Skin on chips (VG & GF) **£3.95**

Creamed potatoes (VG* & GF) **£3.95**

Onion rings (VG & GF) **£3.95**

Green beans (VG & GF) **£3.95**

House salad (VG & GF) **£3.95**

Garden peas and mint butter (VG & GF*) **£3.95**

Dinner inclusive guests receive a £30 per person credit against their food order.

IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS IN ANY OF OUR FOOD OR DRINK, PLEASE ASK A MEMBER OF THE TEAM. WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR KITCHEN, FOODS MAY BE AT RISK OF CROSS CONTAMINATION BY OTHER INGREDIENTS. PLEASE NOTE THAT WE CANNOT GUARANTEE THAT OUR FISH & SEAFOOD DISHES WILL NOT CONTAIN SMALL BONES.

Desserts

Tart de Citron, Meringue, Fresh Raspberries (GF) £7.50

Chocolate Brownie, Honeycomb, Honeycomb Ice Cream & Chocolate Sauce (GF) £7.95

Pavlova, Pineapple, Papaya, Mango & Rum and Passion Fruit Salsa (GF) £7.50

Sticky Toffee Pudding, Toffee Sauce & Salted Caramel Ice Cream £7.95

Baked NYC Cheesecake, Chocolate Sauce & Chocolate Ice cream (VG & GF) £7.50

Granny Smith Apple, Rhubarb & Ginger Crumble Tart with Vanilla Ice Cream (VG) £7.50

Local Ice Cream & Sorbet Selection (VG & GF) (3 scoops) £6.95