



## SEPTEMBER SUPPER CLUB

### On the Table

Mixed marinated olives, local rustic bread selection, butters, cold pressed  
Hampshire rapeseed oil & flavoured vinegars

### Amuse Bouche

Owtons Farm award winning black pudding scotch quail egg, chorizo ketchup

### To Start

English watercress, pea & wild garlic soup, mint crème fraiche, local rustic bread

### Fish Course

Local chalk stream trout, grilled asparagus, sauté new potatoes, sparkling wine  
sauce, Hampshire watercress emulsion

### Main Course

Lamb rump, potato rosti, old Winchester cheese & cauliflower puree, sauté kale,  
red currant jus

### Pre Dessert

Raspberry sorbet, Hyde's Cider compressed pear, elderflower, Grange sparkling  
wine

### Dessert Course

Honey, apple and Jasmine Cake, whipped honey mascarpone, honey tuile, bee  
pollen

### After Dinner

Tea and Coffee, chocolate truffles

VG - Vegan | GF - Gluten Free | (\*) - Can be made with alterations

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.