

STARTER

Hampshire Beef Carpaccio
pickled shallots, carrot rapeseed dressing
£8

Medley Of Charentais Melon (V)
shot sorbet & rose, ginger syrup
£5

Asparagus Tart (V)
parmesan cream, roquette pesto
£5

Smoked Duck & Mango Salad
mango salsa
£6

Chilled Cucumber Gaspacho
white crab meat & crème fraiche
£7

Langoustine & Avocado Risotto
£6

Pancetta Wrapped King Prawns
basil & plum tomato puree
£7

MAIN

Sea Bass
Jersey crushed potatoes, broad bean & mussel cream
£15

Lamb Rump
cumin potatoes, pea & mint samosa
£17

Local Fillet Steak
Hampshire blue cheese potatoes, chanterelles mushroom sauce
£21

Chicken Breast
smoked chicken pappardella, avocado dressing
£16

Tuna Loin with Sesame Seeds
pickled cucumber, rice noodles
£16

Plum Tomato & Goats Cheese Tart (V)
roquette & olive salad
£15

Veal Cutlet
Soft parmesan & black olive polenta, oven roasted vine tomatoes
£17

Side Orders £3

Chef's freshly prepared Vegetables

Chef's Choice Potatoes



Executive Head Chef: Miss Joanne Booth

Freedom Food is a farm assurance and food labelling scheme set up by the RSPCA in 1994 to improve farm animal welfare and to address growing consumer demand for higher welfare produce.

We aim to source all our ingredients locally where available. Hampshire Fare represents and promotes local producers of food, drink and craft based in Hampshire. The family operate a 500 acre traditional mixed farm producing beef cattle, outdoor pigs, sheep, free-range chickens, free-range turkeys at Christmas, as well as growing cereal crops. Q butchers appeal to the more discerning consumer who seeks individuality and who is prepared to pay for personal attention and a quality product. Q butchers back up their claims on quality by submitting their businesses to regular inspections.

(N) Nuts form part of this dish (V) Suitable for Vegetarians