

daily zest (available 12pm until 8pm)

nibbles	£
nocellara del belice sicilian olives	3
warm focaccia rolls, olive oil, balsamic and spetzie (n)	2/3 (for 2 or 4)
pork crackling, home made apple sauce	3
hampshire pork scotch egg, curried mayonnaise	4
starters	
french onion soup, cheese croutons (v)	6
crispy squid, sweet chilli, lime and coriander dipper	7
hampshire pork spare ribs, zest BBQ sauce (df)	7
grilled courgette salad, burrata cheese, pea and broad beans, garlic and lemon dressing (v/gf)	7
chicken liver parfait, fig relish, toasted brioche	7
tempura of mackerel, avocado salsa, horseradish and lime dressing (df)	8
salads and sandwiches	
smoked wiltshire ham, cheddar and plum tomato pan toastie	6
quinoa salad, sun kissed tomatoes, fine beans, feta, pine nuts, herb yoghurt (v/gf/n)	9
smoked chicken salad, satay sauce, crispy rice noodles, cucumber and avocado (df/gf/n)	10
thai prawn rice noodle salad, coconut milk, mint, chilli and lime dressing (df/gf/n)	11
caesars salad, croutons and parmesan - chargrilled chicken breast and smoked bacon	12
caesars salad, croutons and parmesan - poached free range eggs (v)	6
brown figs, barkham blue cheese and parma ham salad	12
pasta, rice and noodles	
nasi goreng - indonesian style fried rice, satay chicken kebab, fried egg (df/n/*pork)	11
home made tagliatelle, mediterranean vegetables, roasted red pepper sauce, feta cheese (v)	11
teriyaki salmon, asian vegetable rice noodle stir fry, sesame seeds (n)	13
hampshire pork belly chow mein, asian greens and shitake mushrooms (df)	13
our favourites	
vegetable parmigiana - layered red pepper, courgette, aubergine, egg and mozzarella w roasted vine tomato and pesto sauce (v/n)	12
beer battered haddock, triple cooked chips and minted pea puree	13
chicken cordon bleu, roasted plum tomato sauce	13
market fish of the day	MP
roasted rump of lamb, baby gem lettuce, pea fricassee and girolle mushrooms	18
grill	
home made grilled beef burger, smoked bacon, cheese, triple cooked chips	13
chargrilled beef hanger steak, weeping tiger sauce, pak choy, steamed jasmine rice (df/gf)	18
8oz dry aged aberdeen angus sirloin, triple cooked chips, onion rings and peppercorn sauce	25
sides	
triple cooked chips, garlic aioli	3
jersey royal new potatoes, fresh mint and butter	4
tenderstem broccoli, maldon sea salt	3
heirloom tomatoes, mozzarella and basil	4
mixed wild leaves, roasted pumpkin seeds, pea shoots	4

DF Dairy Free/GF Gluten Free/N Contains Nuts, Sesame Seeds or Pine Nuts/V Vegetarian/*pork Contains pork. If you have any food allergies or dietary requirements please speak to the manager prior to ordering. An optional 12.5% service charge is added to all bills. Only one bill per table. Our food is cooked to order and at busy times this can cause delays.

desserts and cheese	£
passionfruit cheesecake	6
rhubarb knickerbocker glory – rhubarb ripple ice cream, rhubarb compote and poached rhubarb	6
belgian chocolate fondant, home made pistachio ice-cream (n) (allow 10 minutes cooking time)	6
lemon tart, lemon curd ice cream	6
blood orange yoghurt pannacotta, orange sauce and shortbread	6
award winning cheese board – waterloo, wigmore, barkham blue and spenwood	8
home made petit fours	2

cocktail desserts

toblerone - blend of baileys, tia maria, frangelico, honey, chocolate and ice-cream	7
café sckerato - baileys, espresso and milk shaken over ice	7
tropical tango - blend of midori, malibu, mango, banana, pineapple juice and ice-cream	7
etalon – vodka, baileys, kahlua, cointreau and cream	7
espresso martini – espresso, vodka, triple sec, baileys and tia maria	7

stickies and ports

Marisco A Sticky End Sauvignon Blanc, 2011, New Zealand, 37.5cl

Offering ripe peach, lychee and fig, alongside subtle nutty notes. Intensely concentrated flavours of honey and ripe nectarine with a citrus lift.

£5 50ml glass £20 half bottle

Taylors Port 2007, 75cl

£4 50ml glass £35 bottle

teas and coffees

tea pig teas	2	americano	2
espresso	2	double espresso	2.50
cappuccino	2.50	latte	2.50
hot chocolate	2.50	floater coffee	3
liqueur coffee	4.50	macchiato	2

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