



Chef's Selections Menu

Please note a 10% discretionary service charge will be added to your bill.

Welcome Drink

Furleigh Estate Classic Cuvée

Nibble of the Day

Start

Roasted Mushroom Parfait, Pickled Shimeji, Garlic Crostini
Lyme Bay Scallop & Smoked Haddock Croquette, Cauliflower Puree & Dill
Kimchi Risotto, Seaweed, Parmesan & Sesame
Braised Pork Cheek, Celeriac, Black Garlic & Sage

Main

7oz Balson's Sirloin Steak, Madeira Jus Roasted Shallots & Lyonnaise
Pan-Roasted Gilt-Head Bream, Chablis Velouté, Brown Shrimp, Mussels, Saffron Potato
Celeriac, Cavolo Nero & Oyster Mushroom in Pastry, Roasted Root Vegetable & Truffle Jus
Kimchi Risotto, Slow Cooked Hen's Egg, Seaweed, Parmesan & Sesame

Add-On Sides

Skin on Fries 5 | Side Salad 5
Crushed Crispy Potato, Chilli Mayo, Smoked
Almonds & Dorset Red 6
Chargrilled Tenderstem Broccoli,
Tahini Dressing, Old Winchester, 8

Dessert

Amaretto Tiramisu
Almond Set Cream, Blackberry Jelly, Toasted White Chocolate
Affogato; Vanilla Gelato, Goose & Badger Espresso
Cheese for One
Dessert Wine Monbazillac, Domaine de Grange 75ml

Please note, although we will do our best, due to the size and versatility of our kitchenware we are unable to guarantee the total absence of allergens. Please speak to us about any allergies and we will let you know what is suitable or amendable.