

THE TERRACE

RESTAURANT

Sample Menu

Starters

New Forest Asparagus
Rosary goats' cheese, pea pannacotta

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Barbecue Quail
Caesar Dressing, Egg Yolk, Parmesan Crumb

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Chalk stream trout tartlet
Cucumber, nori, apple

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Cornish Gurnard
Butternut, chicken sauce, butternut squash miso

Please let us know if you have an allergy or intolerance to any food.
Due to the wide range of ingredients used in our kitchen we cannot guarantee against the risk of cross contamination of different allergens.

Please note there is a 12% service charge added to your bill. This is discretionary and can be removed at your request.

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Mains

Roast Rack of Pork
Seasonal Vegetable, apple sauce

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Roast Sirloin of Beef
Yorkshire pudding, traditional roast garnish, red wine sauce

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South Coast Cod
Warm tartar, beer pickled onion potato rosti, dill

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Goats Curd Agnolotti
Old Winchester, roast squash

Two Courses £40 per person

Three Courses £45 per person

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