

Descriptive ingredients increase value perception

Rounded prices, no decimals or currency signs

Sides should go on the **top right corner** (golden triangle)

MENU

STARTERS

Chef recommends

British Beef Tartare
—
*English Mustard
Smoked Leek
Capers
Avocado*
11

Lock Fyne Smoked Salmon
—
*Sourdough Crostini
Cream Cheese
Citrus-Marinated Radish
Dill*
12

Red Wine Glazed Beetroot
—
*Candied Walnuts
Valençay Cheese
Shallots
Chives*
9

SHARING

Chef recommends

Chicken Croquettes
—
*Ham
Parmigiano Reggiano
Aioli*
7

Cold Mezze Platter
—
*Beetroot Hummus
Barrel Aged Feta
Pitta bread
Tabbouleh*
10

Grilled Vegetable Antipasti
—
*Seasonal Vegetables
Focaccia
Olives*
11

MAIN COURSES

Slow Roast Chicken
—
*Pearl Barley Risotto
Braised Leek
Garlic and Herb Pan Sauce*
15

Hampshire Pork Chop
—
*Apple Slaw
Roast Potatoes
Cider Gravy*
16

Chef recommends

Pan-Fried Sea Bass
—
*Braised Fennel
Roasted Tomatoes
Lemon Cream Sauce*
15

Grass Fed Beef Burger
—
*Gruyere
Caramelised Onions
Triple-cooked Chips*
14

Chef recommends

Root Veg Cottage Pie
—
*Red Wine Reduction
Pine Nuts
Green Salad*
13

Miso Roasted Aubergine
—
*Garlic Yogurt
Giant Couscous
Sesame Greens*
12

Food allergies and intolerances: please speak to a member of staff about your requirements.

Keep dishes to a **minimum**, desserts should be on a **separate** menu/card

Highlight dishes with high profitability

Bring attention to profitable parts of the menu by adding **borders**