



#### STARTER

Spiced squash soup with amaretti crumb, home-made bread and butter 6.75

Coarse farmhouse pate with spelt toasts, spiced apple chutney 6.95

Potted brown shrimp with mace, Hampshire watercress salad & sea salted granary crispbread 7.25

Crispy lamb belly with cumin roasted sweet potato, Hummus, tomato & harissa puree 6.95

Tempura aubergine, Caponata and baba ghanoush 6.50

Mackerel ceviche with grapefruit, pickled cucumber, radish & coriander 6.95

#### MAIN

Braised beef head to tail: braised beef cheek and oxtail with chicken mousseline  
Noisette potatoes, shallots, charred savoy cabbage heart, fried onion puree 19.95

The Three Cups burger served with applewood smoked cheddar, smoked back bacon  
Pickle burger relish in a brioche bun served with salad & fries 13.95

Stockbridge wild mushroom & tarragon arancini  
Pickled wild mushrooms, broccoli & pecorino cheese (V) 13.95

Beer battered cod fillet & triple cooked chips with mushy peas & tartare sauce 13.95

John Robinson's of Stockbridge faggots with creamed mash, buttered savoy cabbage & red wine jus 13.95

Monkfish & chorizo with clam & potato chowder, Samphire 16.95

8oz sirloin steak, buttered kale, peppercorn sauce and triple cooked chips 24.00

Twice baked old Winchester souffles, pickled cauliflower, wilted spinach  
Jerusalem artichoke puree, Old Winchester crisp 14.95

#### DESSERT

Green apple semifreddo, blackberries, cinnamon and almond crumble 6.75

Chocolate & hazelnut brownie with vanilla ice cream 6.95

Camomile panna cotta, thyme shortbread, winter berries 6.50

Warm pistachio and cardamom sponge, lime creme fraiche & coconut sorbet 7.25

Dark chocolate and rosemary tart, orange sherbet sorbet, cocoa nib snap 6.95

Panettone bread and butter pudding, amaretto & sultana puree  
Poached pear, mulled pear sorbet 6.95

Scoop of home-made ice cream or sorbet 2.00

Colonel: Lemon sorbet & Zubrowka vodka 8.50

3 cheese selection served with crackers and chutney 8.95