



LUNCH & DINNER MENU

If you are staying in the hotel on “dinner, bed & breakfast” terms, your rate includes an evening food allocation of £50.00 per guest

NIBBLES

- Marinated olives £4.50 V
- Goat cheese & black pepper popcorn £5.00 V
- Smoked hickory almonds £4.50 V
- Toasted flat bread, beetroot hummus, pumpkin seeds £5.50 V
- Selection of bread rolls, South Downs butter £5.00 V

STARTERS

- Roasted sweet potato & coconut soup**
Cashew nuts £8.95 VEGAN GF
- Ham hock terrine**
Smoked cheese & mustard scone, piccalilli £10.00 G
- Home smoked Scottish salmon**
Celeriac remoulard, lemon rye bread £15.00 GFO
- Tempura king prawns**
Carrot & coriander salad, sweet chilli sauce £12.50 GFO
- Twice baked blue cheese soufflé**
Cheddar & spring onion sauce £10.00 V
- Winter tabbouleh salad**
Bulgur wheat, cashew nuts, pomegranate, yogurt & mint dressing V £9.75

MAIN COURSES

- Tempura haddock & triple cooked chips**
Pea & mint purée, tartare sauce, watercress salad £19.85 GFO
- Romsey chalk stream rainbow trout**
Seasonal vegetables, minted new potatoes, lemon & dill cream sauce £24.50 GFO
- Trenchmore Farm Wagyu beef burger**
Smoked Applewood cheese, thick cut bacon, sweet potato fries, house salad, coleslaw £19.50 GFO
- Breast of duck**
Potato & pancetta terrine, braised red cabbage, blackberry & juniper sauce £25.50
- Slow cooked venison bolognese**
Tagliatelle, Old Winchester cheese £19.50
- Marwick's club sandwich**
Chicken, smoked bacon, avocado, roasted garlic mayonnaise, tomatoes, Koffman skinny fries, house salad £18.75 GFO
- Mushroom & cheese tortellini**
Sussex mushrooms, baby spinach, hazelnuts, Old Winchester cheese £17.50 V
- Buddha bowl**
Beetroot hummus, couscous salad, roasted butternut squash, avocado, olives, flat bread £16.50 VEGAN GFO
- Add chicken breast** £4.50, **smoked salmon** £5.00, **goats cheese** £3.50
- English ribeye steak**
Stuffed Portobello mushroom, grilled plum tomatoes, triple cooked chips, black peppercorn sauce, watercress salad £29.50 GFO

SIDE DISHES

- £6.00 each
- Bubble & squeak topped with cheddar cheese
- Koffman fries with smoked garlic mayonnaise
- Stem broccoli with garlic & herb butter

DESSERTS

- Sticky toffee pudding**
Toffee sauce, clotted cream £9.25 V
- Coconut parfait**
Mango sorbet, lychees VEGAN £9.00
- Banana split**
Jersey soft serve vanilla ice cream, chocolate ice cream, caramelised banana, whipped cream, toasted almonds, topped with Maraschino cherry £8.75 V GFO
- Knickerbocker glory**
Vanilla ice cream, blackberry sorbet, apples, custard, whipped cream, Italian meringue £10.00 V GFO
- Warm single origin chocolate brownie**
Vanilla ice cream, salted toffee sauce £9.25 V
- Marwick's cheese board**
oat cakes, crackers, quince jelly, grapes £12.50 V GFO

COFFEE OR TEA

- All served with artisan chocolates
- Cafetière (decaffeinated available)
- Pot of Birchall's English Breakfast Tea
- Earl Grey, Camomile, Fruit, Green, Darjeeling or Decaffeinated £4.50

WINTER MENU

This menu is available for tables up to six guests
Two courses £24.50 | Three courses £29.50

STARTERS

- Roasted tomato & basil soup**
Artichoke pesto, croutons GF
- Tempura king prawns**
Carrot & coriander salad, sweet chilli sauce
- Ham hock terrine**
Smoked cheese & bacon scone, piccalilli GFO

MAIN COURSE

- Indonesian king prawn bisque**
Noodles, pak choi, smoked tofu, crispy shallots, coriander, tomato sambal GF
- Swedish meatballs**
Mashed potato, braised red cabbage, mustard cream sauce, cranberry sauce GF
- Mushroom & cheese tortellini**
Sussex mushrooms, baby spinach, hazelnuts, Old Winchester cheese V

PUDDINGS

- Apple & blackberry crumble**
anilla custard V GFO
- Coconut parfait**
Mango sorbet, lychees VEGAN
- Jersey soft serve vanilla ice cream**
Hot chocolate sauce, chocolate chip cookie V

V - Vegetarian | GF - Gluten free | GFO - Gluten free option

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.



THE CHEESE BOARD MENU

A choice of 3 for £12.50

TREMAINS SUSSEX CHEDDAR

Organic Cheddar style hard cheese, named after the farm where it is made, it has been matured for at least five months. This cheese has a smooth, creamy texture with a medium to strong flavour.

SMOKED ASHDOWN FORESTER

Organic, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been smoked over oak shavings and matured for 3 months.

ISLE OF WIGHT BLUE

'Best English Cheese' winner at the World Cheese Awards, and the 2019 winner for 'Best Artisan Vegetarian Cheese' in Melton Mowbray. This cheese is a soft young blue cheese made with pasteurised milk.

TUNWORTH

The British version of the Camembert, a soft white rind cheese wonderfully reminiscent of its French cousin. Tunworth is made entirely by hand with pasteurised whole cows milk. This cheese has a long lasting sweet, nutty flavour.

SUSSEX ASH COATED GOAT'S CHEESE

This is sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture. Kevin and Alison Blunt make their cheese from the raw milk of their own goats. This starts with ladling the curd to the final wrapping.

PORT AND MADEIRA

COCKBURN'S FINE RUBY PORT

This is a full-bodied port with ripe red fruit flavours and a fine structure, it has fresh cherry and raspberry aromas. £6.00 - 50ml

GRAHAM'S 2015 LATE BOTTLE VINTAGE PORT

This wine is made using fruits from premium vineyards in the heart of Portugal's Douro Valley and the expertise of the B carp certified Symington Family Estate. £7.90 - 50ml

BLANDY'S MADEIRA DUKE OF CLARENCE

This is the richest style of Madeira, fully bodied and soft texture maintaining a tradition that goes back to 1811. £6.50 - 50ml