



# Alfresco

## Nibbles

- Warm sourdough, salted butter £ 5 (G, D)
- Marinated olives £ 5 (Sul)
- Baby balsamic onions £ 5 (Sul)
- Crispy whitebait, anchovy & tomato sauce £ 6 (G, E, F, Sul)

## Sharing Platters

- Walnut & cranberry baked camembert, crusty bread £18 (G, D, Sul)
- Cheese and charcuterie board (D, Sul, G)
- Salami Napoli, Prosciutto ham, Bresaola, Chorizo
- Pitchfork cheddar, Perl Wen, Oxford blue, Ragstone
- Served with olives, balsamic onions, sun blush tomatoes, chutney, sourdough bread
- Selection of 4 - £14 / Selection of 8 - £24
- (crackers £3 supplement)

## Small Plates

- Seasonal soup, sour dough bread £ 8 (G, D)
- Moroccan spiced hummus, charred flat bread £ 8 (G, Ses, Vegan)
- Salt and pepper calamari, saffron and parmesan mayo £ 10 (G, E, Sul, D)
- Chorizo, red wine, parsley £ 10 (Sul, D, G)
- Wye Valley grilled asparagus, sesame, chilli, spring onion £ 10 (Soy, Ses, G)
- Soy glazed confit duck leg, plum sauce, pancakes £12 (Soy, Ses, G, Sul)
- Potted smoked mackerel, apple, cucumber £10 (F, Sul)
- Honey roast ham, burrata mozzarella and truffle crouque Madame £12 (G, D)
- Baked Portobello mushrooms, orange, capers, walnut £9 (N, Sul)

## Salads

- Classic chicken Caesar salad £9/17 (D, G, E, Must, F, Sul)
- Isle of White tomatoes, artichokes, peppers, pine nuts, lemon oil £8/£15 (N, Vegan)

## Large Plates

- Longhorn beef burger, streaky bacon, smoked cheddar, skinny fries £18 (G, D, Sul, E)
- Beer battered fish and chips, peas, tartar sauce £18 (G, F, E, Sul)
- Grilled chicken club sandwich, skinny fries £14 (G, D, E, Must, Sul)
- Pea risotto, toasted pine nuts, Pitchfork cheddar, rosemary oil £16 (D, N)
- Cornish sea bream, baby potatoes, wild garlic, asparagus, brown shrimp butter £24 (Sul, F, D)

## Grill

- Served with triple cooked chips, tomato, watercress, béarnaise sauce
- 10oz Hampshire breed chop £20 (D, Sul)
- 8oz 42 day dry aged sirloin £32 (D, Sul)
- Chateaubriand for two £70 (D, G, Sul)



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## On the Side

Triple cooked chips £5

Skinny fries £5

Parmesan and truffle fries £6 (D)

Onion rings £5 (G, Sul)

Honey glazed Chantenay carrots £5 (D)

Caesar salad £5 (F, G, D, E, Must, Sul)

Tenderstem broccoli £5 (D)

Buttered baby potatoes £5 (D)

Green leaf salad, mustard dressing £5 (Must, Sul)

## Desserts

Sticky toffee pudding, vanilla ice cream £8 (D, Sul, E, G)

Lemon Tart, raspberries, seasonal sorbet £9 (G, D, E)

Coconut rice pudding, confit pineapple, mango £8 sorbet (vegan)

Selection of ice cream sorbets £ 8 (D, Vegan)

Selection of British cheese, quince, grapes, crackers £15 (D, G, N, Ses)

## Afternoon Tea

Selection of finger sandwiches:

Free range egg and cress (G, D, E)

Cucumber & creme fraiche (G, D)

Scottish smoked salmon, cream cheese (F, G, D)

Middle white pork sausage roll (G, D, Ses, E)

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Plain and fruit scones, strawberry jam, clotted cream (G, D, E, Sul)

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Lemon meringue cake (D, E, G)

Raspberry & white chocolate macaron (N, E, D)

Passion fruit and dark chocolate tart (G, D, E)

Poached rhubarb, anise panna cotta, strawberry tea jelly (D)

Selection of finest teas, choice of coffee

£30 per person

## Sandwich Selection

Cheddar cheese & pickle £9 (G, D, Sul)

Free range egg and cress £9 (G, D, E)

Honey roast ham, local apple chutney £9 (G, D, Must)

Scottish smoked salmon, cream cheese, cucumber £11 (F, G, D)

(Served until 6pm)

