

HAMPSHIRE COURT

NIBBLES

Onion loaf & crispy shards
Mushroom & truffle butter **4.00**

Fougasse, Whipped cream
cheese & garlic **6.50**

STARTERS

Shelled mussels
White wine, garlic, parsley, tomato
concasse ,Olive oil baked sour dough **7.50**

Pulled beef bone
Monterey jack cheese & crispy onions,
Black treacle & bourbon glaze **7.25**

Salt & pepper squid
Chipotle mayo & burnt lime **7.00**

Salt baked beets
Cheese curd, watercress, rocket,
smoked almond shards **6.00**

Grilled chorizo
Tuscan bean cassoulet, sour dough **7.50**

Inca tomato
Pulled burrata, mojo Verde, roquitto
peppers, rocket **6.50**

GRILLS

All our steaks are served with our signature
rosemary & pink peppercorn salt, beef & porcini
glaze, Portobello mushroom & roasted cherry vine
tomato

8oz BAVETTE
Bavette is a loose textured, highly
flavoured flat cut steak,
recommended MR **18.00**

10oz Hereford dry aged Rib-eye
Hereford cattle, one of Britain's finest
native beef breeds, aged for 28 days,
are succulent and full of flavour **30.00**

15oz Pork tomahawk
Apple & cider chutney **21.00**

SAUCES

Chimichurri sauce **2.50**

Truffle & mushroom butter **2.50**

Peppercorn sauce **2.50**

Béarnaise sauce **2.50**

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MAINS

Beef & marrow bone burger
Smoked streaky bacon, Monterey
jack cheese, red onion relish
Fries & slaw **15.50**

Falafel & spinach burger
Cucumber & mint Tzatziki,
crispy onions, Fries & slaw **14.50**

Half roast chicken
Sage & onion dressing, sea salt
& rosemary roasted new potatoes,
watercress & rocket salad **15.00**

Maple glazed pork belly
Miso noodles, ginger & chilli Pak
Choi **16.00**

12 hour braised beef & onion
Presse, Braised cabbage &
pancetta, creamed potato **17.50**

Sweet potato, chick pea & roast
pepper cakes, Refried beans,
garlic butter dressing **14.50**

Beer battered haddock & chips
Minted pea puree, rough
chopped tartare **13.50**

Cumin & coriander rubbed lamb
Cutlets, Lamb shoulder, roasted
squash dhal, almond &
pomegranate cream **21.00**

SALADS

Poke Bowl (V)
Red quinoa, cucumber, mango,
avocado, pecan nuts, radish,
spring onion & pineapple **16.00**

Rainbow beetroot (V)
Roasted squash, goats cheese
cream, pistachio and grapes **13.50**

Shaved cauliflower salad (V)
Toasted almonds, dill and
lemon dressing **13.50**

SIDES

Dressed chopped salad **3.50**

Triple cooked chips **3.50**

Butter & double cream mash **3.50**

Tender stem broccoli with blue
cheese & bacon **3.50**

Heritage tomato, roasted red
onion & Roquito drop peppers **3.50**

Please ask a member of staff about allergens or dietary requirements and we can provide detailed information on each dish or make special arrangements

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DESSERTS

Sticky toffee pudding
Caramel sauce, vanilla
bean ice-cream **7.50**

Apple tart tatin
Caramel ice-cream,
baby toffee apple **8.00**

Baked New York cheesecake
Berry compote **6.50**

Chocolate torte
White chocolate cream,
waffle bits **8.00**

Grilled pineapple salad
Lime & chilli syrup, coconut
ice cream **6.00**

Truckle cheddar
Spiced fruit cake, damson
jam **8.50**

Luxury Ice-cream
Please choose from
Vanilla bean, caramel, coconut
chocolate, strawberry **6.00**

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