

First things first

Cotswold Gin & tonic with pink grapefruit & bay leaf 7 ¾
A glass of chilled local Danebury Cossack English fizz 12
Martin's oak barrel aged fennel negroni 15
Unlimited house-filtered still or sparkling water for the table 2

Bar snacks

Guindillas 3 ½
Smoked almonds 3
Gordal Reina olives 5
Venison Scotch egg, walnut ketchup 7

TO START

Parsnip soup, onion bhaji, pickled raisins, curry oil 12

Les Quatre Tours, Coteaux d'Aix en Provence Rosé, Signature, France, '21 175ml 9

Warm Cornish crab tart, dressed fennel & herb salad 15

Reserve, Danebury, Stockbridge, Hampshire, UK, '21 175ml 6 ½

Ceviche of Orkney scallop, burnt orange purée, tarragon, capers, chilli 16

Alter, Ribeiro Blanco, Galicia, Spain, '21 175ml 10

Winter salad of pork belly, Yorkshire rhubarb, pistachio & aged sherry vinegar 15

Albariño, Bodega Garzón Reserve, Maldonado, Uruguay, '21 175ml 10 ½

Spicy Korean cucumber salad, crispy noodles, sesame & gochujang vinaigrette 12

Brewdog 'Lost' lager (1/2 pint) 3

Hand rolled tagliatelle, ragu of Salisbury Plain venison, aged Parmesan 13

Chianti Colli Senesi, Talosa, Montepulciano, Italy, '20 175ml 8 ½

Chicken liver pâté with Madeira jelly & toasted brioche 13

Framingham, Marlborough Classic Riesling, New Zealand, '20 175ml 10

TO FOLLOW

Cornish pollock, olive oil mash, Provençal tomato, gremolata 28

Picpoul de Pinet, Creysseles, Languedoc, France, '21 175ml 8 ½

Roast turbot, braised salsify, pickled apple, chestnut purée, chicken jus 32

Pandolfi Price, Los Patricios Chardonnay, Itata, Chile, '17 175ml 13

Creedy Carver duck breast & leg, cocotte potatoes, fennel, beetroot, Griottines cherry sauce 30

Chateau La Brande, AOC Castillon Cotes de Bordeaux, France, '16 175ml 12

Herb-roast Cotswold chicken breast, butternut squash, Sandridge Farm bacon, Bourguignon garnish 30

Côtes du Rhône 'Domaine Saint Gayan', Rhône, France, '18 175ml 9 ½

Roasted January King cabbage with celeriac fondant, pickled walnut & mustard velouté 26

Sax, Riesling, Ried Loiserberg, Kamptal Reserve, Austria, '19 175ml 11 ½

Chateaubriand of Wiltshire beef for 2 with hand-cut chips & sauce béarnaise 72

Mediterra', Poggio al Tesoro, Tuscany, Italy, '20 175ml 13

CAN'T CHOOSE? Have it all with today's 5 course menu. £65 per person

**Our Prix Fixe menu is back!!....
available Wednesday to Friday lunchtimes.
3 courses for £32**

Salisbury Trust for the Homeless – we add a discretionary £1 to every bill to raise money for Salisbury Trust for the Homeless Charity.

TO FINISH

Crème brûlée 10

Muscat de Beaumes de Venise, France, '19 50ml 5

Baron Bigod, Rachel, Oxford Blue and Black Cow cheeses with RL membrillo & biscuits 14

Justino's Madeira, 10-Year-Old Malvasia, Portugal, NV 50ml 6 ½

The millefeuille: dark chocolate ganache, morello cherry, sour cream ice cream 12

Krohn LBV Ruby Port, Oporto, Portugal, '15 50ml 5 ½

Rum cake, roasted pineapple, lime curd, macadamia & passionfruit sorbet 11

Domaine Cauhapé, Jurançon, Grand Vin Aux Cépages Rares 50 ml 7 ½

Citrus & ginger trifle with flaked almonds 10

Domaine Cauhapé, Jurançon, Grand Vin Aux Cépages Rares 50 ml 7 ½

Apple tarte tatin with vanilla ice cream 11

Sauternes, Carmes de Rieussec, Bordeaux, France, '11 50ml 7

DESSERT WINES

Ratafia Champenois: Spécialités Dumangin, France,	50ml 7 ½	
Muscat de Beaumes de Venise, France, '19	50ml 5	Bottle 35
Domaine Fontanel Maury, Grenat, France, '19	50ml 6	
Michele Taliano, Birbet, Italy, NV	100ml 6	
Justino's Madeira, 10-Year-Old Malvasia, Portugal, NV	50ml 6 ½	
Sauternes, Carmes de Rieussec, Bordeaux, France, '11	50ml 7	
Cantina Valpantena, 'Tesauro' Recioto della Valpolicella, Italy, '17	50ml 9	
Dr Loosen Estate Riesling Beerenauslese, Mosel, Germany, '17	50ml 14	187ml Bottle 40
Domaine Cauhapé, Jurançon, Grand Vin Aux Cépages Rares '17	50 ml 7 ½	

PORT

Krohn LBV Ruby Port, Oporto, Portugal, '15	50ml 5 ½	Bottle 55
Ramos Pinto 10-year-old Tawny Port	50ml 6	Bottle 65
Krohn Vintage Porto, Quinta do Retiro Novo, Portugal, '09	50ml 6 ½	Bottle 70

DIGESTIFS

Maxime Trijol VS, France, 40%	5
Remy Martin VSOP, France, 40%	7
Baron Armagnac 10 yr, France, 40%	8 ½
Cognac Leyrat XO Vieille Reserve, France, 40%	10 ½
Dupont VSOP Calvados, France, 40%	7 ½
Oaked Manhattan	14

Or please ask to see our full selection either at the bar or in our drinks list.

TROUTBECK GUESTHOUSE

Our beautiful river side guest rooms, rated 5 Gold stars by the AA, are just over the road
Book to stay in person, today, and receive a 5% discount off the list price!

A discretionary 12.5 % service charge will be added to your bill. All prices include VAT @ 20%.

We will where possible modify your choice, however we cannot guarantee any dish will be completely allergen-free. The following are used in our kitchen: Celery, Gluten, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame seeds, Shellfish, Soya, Sulphites, Tree nuts