

1820

GRILL & BRASSERIE

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STARTERS

Salmon fish cake
spinach, hollandaise
7

Twice baked cheese soufflé
Tomato, candied walnuts (v)
7

Crispy ham hock
piccalilli purée
6.5

Smoked duck breast
radish, berry gel
6.5

SOUPS & SALADS

Chalk Stream trout salad
pickled vegetables
6/14

Creamy onion soup
bacon crumb
6

Classic Caesar salad
anchovies, bacon (add chicken for 3)
5/12

Roast tomato soup
thyme croutons (v)
5

Farmed in the Wiltshire & Somerset countryside, aged for 28 days and seasoned with thyme & butter to bring out the best flavours, prime hand-cut steaks take centre stage on our menu, alongside a mix of modern brasserie classics.

Barnsley chop
15

Thick cut
pork chop
14

10oz rump
21

GRILL

Served with watercress, grilled
tomato & your choice of side

8oz sirloin
23

Côte de boeuf
perfect for sharing
(subject to availability)
58

8oz rib-eye
25

SIDES

Triple cooked chips

Skinny fries

Buttered new potatoes

Garlic mash potato

Almond buttered green beans

Buttered kale

Onion rings

4 each

SAUCES

Peppercorn

Béarnaise

Café de paris butter

Garlic butter

2 each

FOREST & COAST

Roasted cod
gremolata, sauté potatoes, samphire mussel
beurre blanc
18

Pan fried seabass
clam & shrimp risotto
16

Forest mushroom tagliatelle
truffle, Old Winchester (v)
13

Butternut risotto
roasted butternut, goat's curd, chilli oil (v)
13

AFTERS

Dark chocolate fondant
orange gel, orange sorbet
6

Sticky toffee pudding
banana, vanilla ice cream
6

Apple cheesecake
pickled blackberries
6

Lemon tart
raspberry sorbet
6

Artisan regional cheeses
quince jelly, wheat wafers, grapes
7