

1820

GRILL & BRASSERIE

Welcome

“Farmed in Hampshire & surrounding counties, aged for 28 days to bring out the best flavours, prime hand-cut steaks take centre stage on our menu, alongside a mix of modern brasserie classics.”

WHILE YOU WAIT

Artisan bread
Netherend farm butter
4.5

1820 zero-waste snacks
“Built on using underutilised ingredients, these tasty snacks help reduce food waste within our kitchen.”
5.5

FROM THE LARDER

1820 daily market soup (v,gf)
5.25

Wild mushroom tart (v)
horseradish cream, black truffle oil
7.5

Gin cured sea-bream (gf)
pickled radicchio, chicory & orange
8

British charcuterie
cornichons, caper berries & crispy bread
8/16

Salt baked beets winter salad (v)
spinach, rocket, buckwheat, citrus dressing
6/12

Home-cured Hampshire venison pastrami
red cabbage ketchup, pancetta, black berries
8

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FROM THE GRILL

1820 BBQ
glazed chicken
16

8oz sirloin
18

10oz rump
17

10oz rib-eye
24

All with triple cooked chips, tomato and green salad

Add three garlic crevettes for 6

Peppercorn Diane 1820 butter
2 each

1820 SIGNATURES

Duo of “pannage pork”
champ mash, greens, fired leeks,
apples, New Forest cider jus
17.5

Lamb rump (gf)
boulenger potatoes, maple glazed
heritage carrots with thyme jus
18

Market fish
sauté potatoes, seasonal greens,
lemon & herb butter
16

FOREST & COAST

Butternut squash & gnocchi (v,gf)
crispy kale & toasted seeds
12

Spiced cauliflower steak (v,gf)
quinoa salad, pomegranate
14.5

Hake herb crumb fillet (gf)
crab bisque, sauté potatoes & greens
16.5

SIDES & EXTRAS

Triple cooked chips

Skinny fries

Heritage carrots

Buttered new potatoes
4 each

AFTERS

Brioche bread & butter
crème anglaise
7

Chargrilled pineapple (gf)
mango chilli, rum & raisin ice cream
6

Fallen “apple”
pecan crumb
8

Chocolate pavé
honeycomb hash ice cream, honeycomb
7.5

Purbeck ice cream (gf)
sorbet selection
5.5

Artisan regional cheeses (gf)
quince jelly, wheat wafers
7.5

(v) vegeterain (gf) gluten free

Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may or may have been at risk of cross contamination by other ingredients. If you require any information regarding ingredients, food intolerances or allergens please speak to a member of staff before ordering. A discretionary 10% service charge will be added to your bill.