1820
GRILL & BRASSERIE

Farmed in the Wiltshire & Somerset coutryside, 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.

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

GRILL

Barnsley chop
15

Thick cut pork chop
14

10oz rump
21

Served with watercress, grilled tomato & your choice of side

8oz sirloin
23

8oz rib-eye
25

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

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
sauté potatoes, samphire, mussel beurre blanc, herb crust
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