

1820

GRILL & BRASSERIE

STARTERS

Chef's soup of the day (v,gf)

5.5

Chicken terrine

smoked tomato ketchup, pickled baby gem,
Old Winchester cheese, toast

8

Minted peas

goat's curd, grapefruit emulsion, mint oil, linseed cracker (v,gf)

6

Crispy squid

confit potato, dashi, parsley, pickles (gf)

8

MAINS

Butchers choice steak

confit tomato, triple cooked chips, mixed leaves

m/p

Add 1820 salsa verde butter

2

Duo of pork

belly and loin, roasted broccoli, potato terrine, gooseberry (gf)

18

Market fish of the day

m/p

Roasted chicken breast

butter braised turnip, sweetcorn, chicken & elderflower jus (gf)

16

Grilled courgette

gem lettuce, artichoke, salsa verde, seasonal greens (ve,gf)

14

AFTERS

'Pavlova'

New Forest strawberries, mascarpone, pink
peppercorn, elderflower marmalade (gf)

8

Chocolate, lime & dill

dark chocolate ganache, white chocolate mousse,
lime gel, dill (gf)

8

Artisan cheeses

chutney, semi-dried grapes

9

Chocolate brownie

raspberry sorbet, honeycomb (gf)

7

(v) vegetarian (ve) vegan (gf) gluten free

If you have any allergens or intolerances, please inform a member of the team who will advise of all ingredients used. Please note a discretionary 10% service charge will be added to your bill.