

# 1820

GRILL & BRASSERIE

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## STARTERS

Smoked haddock fish cake  
spinach, cream cheese sauce  
7

Goat's cheese & roasted beetroot  
crispy toasts (v)  
7

Crispy ham hock  
piccalilli purée  
6.5

Smoked duck breast  
radish, berry gel  
6.5

## SOUPS & SALADS

Smoked salmon 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 Hampshire & surrounding counties, 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.

Pork  
T-bone  
16

Half roasted  
lemon & thyme  
chicken  
16

10oz rump  
21

## GRILL

Served with watercress, grilled  
tomato & your choice of side

8oz sirloin  
23

Beef Wellington  
perfect for sharing  
(subject to availability)  
45

8oz rib-eye  
on the bone  
28

## SIDES

Triple cooked chips

Skinny fries

Buttered new potatoes

Garlic mash potato

Almond buttered green beans

Buttered kale

Onion rings

4 each

## SAUCES

1820 butter  
(triple peppercorn & rosemary)

Peppercorn

Béarnaise

Café de Paris butter

Garlic butter

2 each

## FOREST & COAST

Roasted cod  
sauté potatoes, samphire, mussel  
beurre blanc, herb crust  
17

Whole bream  
parsley new potatoes, prawn,  
caper & garlic butter  
18

Forest mushroom tagliatelle  
truffle, Old Winchester (v)  
13

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

## AFTERS

Rich chocolate brownie  
raspberry, clotted cream  
6

Sticky toffee pudding  
banana, vanilla ice cream  
6

Blueberry cheesecake  
ripple ice cream  
6

Lemon tart  
raspberry sorbet  
6

Artisan regional cheeses  
quince jelly, wheat wafers, grapes  
7

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.