

See board for
chef's signatures



Our menu is a tapas style, small plates offer.

We encourage sharing & recommend

3 plates per person.

SNACKS all £4.50

- Marinated olives (vg) - Smoked salmon fishcakes, tartare sauce
- Harissa & roast garlic hummus, flatbread (vg) - Cauliflower pakoras, coronation almond mayo (v)
- Spiced chorizo & harissa scotch egg

MEAT

- Hampshire beef brisket, piccalilli £6.50
- Skirt steak, salsa verde, pecorino £8.50
- Buffalo chicken wings, blue cheese dip £7.50
- Braised lamb neck, tomato & aubergine ragout, mint yoghurt £9.00

VEGETARIAN / VEGAN

- Quinoa & feta fritters, tzatziki (v) £5.50
- Grilled polenta, roasted fennel, tomato, peppers (vg) £6.00
- Baked courgette rolls, laverstoke mozzarella, tomato (v) £7.00
- Sweet potato tagine, roast butternut squash (vg) £7.00
- Grilled halloumi, puffed barley, pomegranate, aubergine (v) £7.00

FISH

- Battered cod cheeks, watercress, pepper & garlic aioli £7.50
- Blackened salmon, avocado, tomato & tarragon salad £8.00
- Steamed mussels, coconut, chilli & lemongrass £7.00
- Seabass ceviche, chilli, coriander & lime £7.50

BURGERS

- Buttermilk chicken, bacon jam £8.00
- Kentucky fried seitan (vg) £8.00
- Hampshire beef £8.00
- add streaky bacon £1.00
- add cheddar £1.00 (v)

SIDES all £3.50

- Mixed leaf salad (vg)
- Pearl barley, piquillo pepper, herbs & hazelnut (vg)
- Buttered spring greens, runner & fine beans (v)
- Rosemary salt chips (vg)
- Chargrilled flat bread & ciabatta (v)

DIPS all £1.00

- Tartare (v)
- Salsa verde (v)
- Chimichurri (vg)
- Blue cheese (v)
- Guacamole (vg)

HEALTHY SALADS all £5.00

- Chicory walnut, Stilton, honey dressing (v)
- Spelt, aubergine, cauliflower, kale, cashew & raisins (vg)
- Quinoa, mint, apricot & pistachio tabbouleh (vg)
- Carrot, ginger, peanut & mango (vg)

EVENING PLATTERS (from 5pm)

- MEZZE: Aged feta, sun blanching tomato, hummus, tzatziki, babaganoush, olive tapenade & Flatbread (v) £10.00
- ANTIPASTI: Cured meat, Mediterranean vegetables, kalamata olives, roast garlic & Laverstoke mozzarella, bread £20.00
- BBQ: BBQ pork ribs, buffalo chicken wings, lamb kofte, onion rings & spiced potato wedges £30.00
- TAPAS: Grilled chorizo, patatas bravas, salt & pepper squid, meatballs, olives & flatbread £20.00

PUDDINGS

- Caramelised mango crumble, almond anglaise (vg) £7.00
- Creamed rice, banana, caramelised coconut (vg) £6.00
- Aerated vanilla cheesecake, poached berries (v) £7.00
- Paul's chocolate brownie sundae (v) £6.00
- Laverstoke Park ice cream (v) £2.50 per scoop



If you require information regarding the presence of any allergens in our food or drink please ask your server who will be happy to provide this information. Whilst a dish may not contain specific allergen due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.

A discretionary 12.5% service charge will be added to tables of 8 people or more.