



Sit Down Dining Menu
2026



Pricing

3 COURSE • £40.00

ADD ON A CHEESE BOARD

£5.00

Ask about adding a glass of port to compliment your cheese course

ADD ON BREAD AND BUTTER

£4.00



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Prices per person

Dining

TO START

Confit pork belly
with apple & celeriac remoulade & pickled cucumber

Cured beef carpaccio
with cucumber salsa, Dorset Blue Vinny, pickled radish & rocket

Emmental & Cheddar fritters
served with truffled mayonnaise, rocket & pickled walnut salad

Harissa roasted courgette (pb)
served with hummus, pine nuts, focaccia croutons, pumpkin seeds &
pomegranate

TO EAT

Slow braised shin of beef
served on potato rösti, buttered kale & pickled shallots

Sticky teriyaki cauliflower, (pb)
courgette & broad bean rice, pickled kohlrabi & carrot salad

Braised pig's cheek
with garlic mash, rainbow chard, cafe de Paris butter & pork crumb

Gnocchi
with charred long stem broccoli, pine nut pesto, roasted mushroom and goat's
curd

Beer battered haddock & chips
with crushed minted peas, tartare sauce, lemon

Dining

TO TREAT

Chocolate pave, (pb)
Frangelico Chantilly, toasted hazelnuts, chocolate soil

Warm treacle tart,
clotted cream

Bailey's tiramisu

Rhubarb, orange & ginger crumble, (pb)
custard

Selection of ice-creams by the scoop:

Salted caramel (gf)
Vanilla (gf)
Strawberry (pb)
Chocolate ice cream (pb)
Coconut (pb) (gf)
Raspberry sorbet (pb)

ADD ON

PALATE CLEANSER

Pink Lady apple granita (pb)

CHEESEBOARD

British cheeseboard:

Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers

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