

Snacks

Chilli and garlic marinated olives (gf)	5
Bread and whipped miso butter	6

Starters

Cornish bluefin tuna tartare, apple, cucumber, pickled red onion, horseradish smoked crème fraîche, rice cracker (gf)	13
Pan roasted pigeon breast, beetroot, blackberries, salted granola, chicory, jus (gf)	11.5
Wild mushrooms on toast, pickled mushrooms, bath soft cheese (gfo)	9.5
Roasted squash, frisee and chicory salad, blue cheese, crispy sage, honey and mustard dressing (gf)	9
Allotment soup of the day, bloomer bread (gfo)	8.5

Mains

Pan seared venison loin, pigeon bon bon, wild mushrooms, Jerusalem artichoke puree, cavolo nero, salsify, pickled blackberries, borderlaise sauce (gf)	34
8oz flat iron steak, watercress, roasted tomato, peppercorn sauce, chips (gf)	30
Roasted mustard chicken cassoulet, beetroot, chicory, granola, Winchester cheese	24
Bone marrow cottage pie, broccoli, carrot, rainbow swiss chard (gf)	23
Kelly's Beef burger, salad, bacon, cheese, burger sauce with fries (gfo)	22
Cider battered fish and chips, crushed peas (gf)	22
Pernod cream and bacon mussels, bloomer bread (gfo)	20
Roasted mushroom burger, salad, cheese, burger sauce with fries (gfo)	19
Wild mushroom and cavolo nero linguine, truffle powder, pine nuts	18
Market fish of the day	
Fish Pie, Samphire	26

Sides

Winchester and truffle fries	7
Roasted wild mushrooms	6
Honey and mustard glazed carrots	6
Fries	6
Hand cut chips	6
Buttered cavolo nero	5.5
Bone marrow mash potato	6.5

Please let your server know of any allergies before ordering. A discretionary service charge of 10% will be added to your bill.

Thank you for dining at The Bear & Swan