

BERTIES A LA CARTE MENU

Starters

Home-made soup of the day	... £5.00
Smoked duck salad with fresh figs and cranberry jelly	... £7.00
Kipper parfait and cured ham with a spiced aioli	... £6.00
Twice baked goats cheese soufflé with roasted ratatouille pickle	... £6.50
Fjordling Smoked Salmon with Hampshire rapeseed oil mayonnaise with a fennel salad	... £7.00
Creamed celeriac and black pudding tart with candied apple confit	... £6.00
Smoked ham hock croquette with English mustard veloute and pickled radishes	... £6.50
Smoked haddock kedgeree balls with curry mayonnaise and poached eggs	... £6.00

Main Courses

Chicken breast with a foie-gras pithivier and creamed leeks	... £14.75
Rump of lamb with minted pea puree and bon bons of braised lamb shoulder	... £16.50
Rabbit roulade with golden enoki and squash fondant	... £14.75
Fillet steak with shin beef boudins and rosti potato	... £19.50
Fillet steak plain with chips, portabello mushroom and tomato	... £18.75
Fricassee of Stockbridge mushrooms with parmesan polenta	... £11.00
Honey roast duck breast with a warm salad of pancetta, baby gems & peas, served with hand cut chips	... £16.50
Pigeon breast & crispy streaky bacon, garlic croquette potatoes & thyme puy lentils	... £15.50
Pork fillet with a rocket mousse, boulangere potatoes apple and cider puree	... £15.50

Side Orders

Sugarsnap peas with garlic	... £2.50
Seasonal vegetables	... £2.50
Green Salad	... £2.50
Hand-cut chips with smoked paprika mayonnaise	... £2.50

Desserts

Blueberry crème brulee with apple crisps and shortbread	... £5.75
Lemon semi freddo with raspberries and a thyme syrup	... £5.75
Espresso pannacotta with a chocolate sauce and cinnamon tuilles	... £5.75
Strawberry and vanilla cheesecake	... £5.75
Honeyed pineapple tart tatin with coconut ice cream (cook to order, requires 10-15min)	... £5.75
Dark chocolate tart with strawberry coulis and mint ice cream	... £5.75

Selection of locally produced English cheeses
with biscuits and homemade pickle ... £7.50

Cheese selection:

Isle of Wight Blue – soft, blue and original
Lyburn ‘Winchester’ hard, mature cheese
Somerset brie
Loosehanger cheeses of Redlynch
Old Sarum Blue
Oak smoked
Chilli and nettle
Herb and celery

10 Years old Taylors Vintage Port (50ml) ... £5.50

Cockburns Fine Ruby port (50ml) ... £2.50

Fresh coffee and homemade petit-fours ... £2.50

Selection of teas and homemade petit-fours ... £2.50

A discretionary service charge of 10% will be added to parties of 6 or more

VAT is included at the new rate of 20%

Head Chef David Heyward