

Burcher & Co.

Starters

Sweet Potato & Coconut Soup (GF)

Sardines on Toast, Confit Red Onion (GFO)

Duck Bon Bon, Orange Gel, Shallot Puree

Cured Salmon, Cucumber Relish, Beetroot Gel (GF)

Mains

Grey Mullet Kohlrabi, Wilted Greens, Seaweed Salad Cream (GF)

Slow roasted Pork Belly, Colcannon Mash, Sage Jus (GF)

Ginger Glazed Guinea Fowl, Apple Jus, Fondant (GF)

Gnocchi, Confit Tomatoes, Tunworth Cheese, Watercress

Desserts

Tasting of Pumpkin

Dark Chocolate Brûlée, Vanilla Crumble, Griottines (GFO)

Selection of New Forest Ice Cream or Sorbet

Coastal Cheddar, Apple Gel, Candied Walnuts (GF)

2 Courses - £25 | 3 Courses - £32

To include a complimentary small glass of House Red or White Wine

(GF) - Gluten Free
(GFO) - Gluten Free Option Available
(V) - Vegetarian
(VG) - Vegan