

# The Brushmakers - Sample Evening Menu

*Children's portions available – please ask.*

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**Poole Bay Oysters** served with shallot vinegar and lemon **£12 for 6**

**Home cured Chalk Stream Trout**, blinis, crème fraiche and trout roe, pickled beetroot carpaccio **£9.50**

**Alresford Watercress soup** with shaved old Winchester, in-house wholemeal **£6.50**

**Sausage & black pudding Scotch egg** **7.00**

**Chicken liver pate**, spiced apple chutney, brioche toast **£7.50**

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**Creedy carver chicken & ham hock pie**, mash, liquor and seasonal greens **£15**

**Wagyu beef cheese burger**, burger sauce, lettuce, gherkin, coleslaw & fries **£14.50**

**Beer battered haddock**, fat chips, minty crushed peas, tartare sauce **£14.50**

**Dry aged grass fed fillet steak**, béarnaise, fat chips, red wine sauce, dressed seasonal green salad **£28**

**Potato Gnocchi**, wild garlic pesto, mushrooms and purple sprouting **£12.50**

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**Panna Cotta** with early rhubarb, meringue, honey and elderflower mead **£6.50**

**British Cheeseboard**, chutney and crackers **£9**

**(Allergens: please speak to a member of staff with any queries)**