



1665

COCKTAILS

“Signet Spritz” £9

Lemon Drizzle Gin, Grapefruit & Sparkling Wine

Merry Berry Bramble £9

Sipsmith Gin, Blackberries & Chambord

King’s Mulled Cider £9

Kings Ginger, Hot Cider, Lemon & Cinnamon

Espresso Patronnie £10

Patrón XO Café, Ketel One Vodka & Coffee

Salted Caramel Martini £11

Baileys, Salted Caramel, Oat Milk & Ketel One Vodka

Maple Syrup Old Fashioned £10

Bulleit Bourbon, Canadian Maple Syrup & Bitters

Overproof Negroni £10

Sipsmith VJOP Gin 57%, Campari & Balthazar Vermouth

STARTERS

Slow Cooked Duck & Orange Salad £13

Hoi Sin, Sesame & Gem Hearts

Freshly Picked Crab Toastie £13

Harissa, Spiced Mayo, Lime & Apple

Shell Baked Scallops & Crispy Sage £16

‘Nduja Spiced Squash & Toasted Pine Nuts

Cured & Smoked Scottish Salmon £11

Dill, Pickles & Crispy Capers

Crown Prince Pumpkin & Coconut Soup £7

Toasted Flax Seeds & Grilled Sourdough Bread

Heritage Baby Beets & Crumbled Goats Cheese £11

Puffed Rice, Orange & Rocket Salad

Smoked & Baked Vacherin Mont D’or £18

Grilled Sourdough, Spiced Tomato Chutney

(2 - 3 persons)

SIDES £4

Buttered Seasonal Greens

Maple Glazed Root Vegetables

Sprouts, Creme Fraiche & Bacon

Truffle & Parmesan Fries

Sweet Potato Fries

Mixed Leaf Salad, Balsamic Dressing

Creamy Mash Potato & Crispy Onion

Grilled Flatbreads & Butter

NIBBLES

Henry’s Piggies, Honey & Mustard £6

Crispy Cauliflower Popcorn, Teriyaki & Soy £6

Warm Sesame Hummus, Bhajji Vegetables & Nuts £7

Deville Whitebait & XO Salt, Lime Mayo £8

MAINS

Sweet Potato & Smoked Tomato Cassoulet £15

Black Eyed Beans & Sweet Paprika

Slow Roasted Royal Berkshire Pork Belly £23

Spiced Apple Sauce & Maple Carrots

Aged Fillet of Hampshire Beef £37

Sauce Béarnaise, Truffle Fries

Goan Prawn & Seafood Curry £19

Whole Grain Basmati & Wild Rice

Flame Grilled Ribeye Steak £28

Truffle Mayo, Celery Salted Fries

Miso Glazed Duck Leg Confit £21

Soy & Ginger Lentils, Hispi Cabbage

Chicken Milanese £18

Creamed Spinach, Fried Egg & Truffle

Roasted Cornish Hake & Lobster Thermidor £26

Winter Samphire, Shredded Sprouts & Celericac

Jerusalem Artichoke & Black Truffle Risotto £18

Crispy Chick Peas & Grated Old Winchester

Slow Cooked 5-Hour Hampshire Venison £19

70% Dark Chocolate, Creamy Mash & Blackberries

Fyfe’s Fishcakes & Poached Hen’s Egg £18

Wilted Spinach & Lemon Hollandaise

Grilled Hampshire Rib of Beef on The Bone £75

Confit Garlic, Triple Cooked Chips & Braising Jus

(2 - 3 persons)

AFTERNOON TEA AT THE MITRE

BOOKINGS ONLY

The Hampton Court Full Afternoon Tea: £25pp

Includes a choice of hot drink and our food selection

Henry’s Coppernose Cream Tea: £11pp

Two Freshly Baked Sultana Scones, Devonshire Clotted Cream & Strawberry Jam, Teapot For One & Chocolate Strawberries

CHAMPAGNE BOLLINGER Afternoon Tea: £40pp

Includes Your Choice Of Hot Drink & The Bollinger Experience

PUDDINGS

Flaming Christmas Pudding Brandy Ice Cream & Redcurrants

Sticky Date & Toffee Pudding Mascarpone Ice Cream

“Bombolini” Warm Italian Nutella Doughnuts

Whipped Chocolate Chip Mousse Crushed Honeycomb & Raspberries

Orange Negroni Pavlova & Pomegranates Chopped Pistachios & Passion Fruit Caramel

Hampton Court Honey, Apple & Berry Crumble Vanilla Custard

A Selection Of Ice Creams & Sorbet Do Try The Dulche de Leche Ice Cream

Artisan British Cheeses Grapes, Beetroot Crackers & Chutney

(£5 Supplement)

£8

Cointreau Flamed Baked Alaska £18 Italian Meringue, Chocolate & Honeycomb Ice Cream (2 - 3 persons)