# Papillon

#### Smalls

Marmite and cheese straws, smokey to mato chutney and bacon jam £4.50 Cajun spice and honey nuts £4.00 Homemade bread, whipped butter, rapeseed oil and balsamic £4.00 Marinated olives garlic, herbs, hint of chilli and preserved lemon £4.00

### Starters

Cauliflower soup, cheese and chive beignet, cider vinegar and Granny Smith apple £6.95 Chicken and leek terrine, pickled baby leeks, bird seed crumble and apricot chutney £6.95 Seared Scallops, Jerusalem artichoke puree, preserved lemon and roe crumb £10.50 Pork belly, satay sauce, Asian slaw, rib meat dumpling with toasted peanut dressing £8.95 Seared tuna, sesame and lime crust, spiced corn dressing and miso mayonnaise £9.95 Baked camembert, bacon jam, spiced tomato chutney with sourdough bread £14.95

#### Mains

Lamb rump, courguette puree, lamb fat dauphinoise potato, ewes chesse, pea tapenade and lamb sauce £17.50

Hake, brown crab crust, crab bisque cream, braised fennel and Parmentier potatoes £18.50

Celeriac, spinach and caramelized onion pithivier, celeriac puree, roasted root steaks and pickled onions £14.95

Brined and roasted chicken breast, confit leg croquette, chicken and thyme sauce, triple cooked chips £14.50

White crab linguine, chilli and garlic cream, whole langoustine and pickled samphire £18.95

Beer battered cod, triple cooked fat chips, minted pea fritters and tartare sauce £14.50

Pie of the week, buttered greens, creamy mash and gravy £15.00

Handmade beef burger, cheese, bacon jam, beef tomato, iceberg lettuce, pickles, brioche bun, fries and crunchy slaw £15.95

Crispy buttermilk chicken burger, chipotle slaw, lime mayonnaise, iceberg lettuce and fries £14.50

Plant based vegan burger, vegan burger sauce, iceberg lettuce, beef tomato, pickles, vegan cheese, fries and crunchy slaw £11.50

# Sides

Rocket and herb salad, balsamic, rapeseed oil £4.00 Roasted new potatoes £4.00 Mac and cheese, crispy shallot rings, pickled chilli & chive £4.00 Triple cooked chips £4.00 Truffle & parmesan fries £4.50 Seasonal vegetables £3.50

## Desserts

Lemon tart, basil meringue and lemon curd £7.95 Chocolate and hazelnut brownie, honeycomb and blackberry sorbet £7.95 Rum and coconut pannacota, rum syrup and pineapple sorbet £7.50 Warm pistachio cake, cream cheese frosting and candied pistachios £7.95 Purbeck ice creams and sorbets, fruit compote £6.50 Vegan ice creams and sorbets, berry compote £6.50 Hampshire cheese board, chutney, crackers and bread £7.95