



Starter

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| Baked Camembert to share, Calabrian hot honey, seaweed mini loaves | 14.95 |
| Fresh panko fried king scallops, Grana Padano purée, spring onion, chilli & ginger dressing | 12.95 |
| Smoked mackerel pate, Hampshire Pantry crostini, vanilla, lime & courgette jam | 9.50 |
| Stornoway black pudding, bacon lardons, apple & celeriac remoulade, poached Vale Farm hens egg, wholegrain mustard dressing | 9.50 |
| Crispy Asian-style beef salad, spring onions, peanuts, barbecue hoisin sauce, edamame, mooli, wasabi crumb (ngci*) | 8.95 |
| Korean cauliflower 'popcorn', gochujang sauce, napa cabbage, spring onion, toasted sesame seeds (ve)(ngci) | 8.95 |
| Burrata, broad bean & asparagus salad, wild garlic pesto (v, ngci) | 7.95 |

Mains

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| Smith's of West Meon 10oz sirloin steak, duck fat confit potato, buttered greens, beef reduction, slow roasted plum tomatoes (ngci) | 29.95 |
| Smith's of West Meon 12 hour roasted belly pork, savoy cabbage, gratin dauphinois, cider jus (ngci) | 21.95 |
| Slow cooked steak, red wine & mushroom pie, herby new potatoes, roasted red onion & greens | 19.50 |
| Fresh beer battered haddock, thick cut chips, tartare sauce & minted mushy peas (ngci*) | 18.50 |
| King prawn Rigatoni, n'duja, sun-dried tomato sauce & spinach (vegetarian alternative available) | 18.95 |
| Mexican crispy prawn soft flour taco, chilli cheese, lettuce, cucumber, red onion, Cajun mayonnaise | 18.95 |
| Chickpea & coriander falafel, sautéed kale, roasted cherry tomatoes, chimichurri & chilli toasted seeds (ve, ngci) | 17.95 |

Sides

Hummus, olives & pitta 8.95 | Thick cut chips (ngci) 4.50
Fries 4.50(ngci) | Truffle & Grana Padano fries (ngci) 5.50
Buttered greens (ngci) 4.50

If you require information about the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients
(V) vegetarian (ve) vegan
(ngci) non-gluten containing ingredients

*adjustments can be made to substitute non gluten containing ingredients



Desserts

Cafe Gourmand

a small selection of our desserts with a shot of Blue Hour espresso and a scoop of vanilla OG Gelato 10.95

Apple & mixed berry crumble, crème anglaise (ngci) 7.95

Sticky toffee pudding, toffee sauce, vanilla OG Gelato (ngci) 7.95

Vanilla panna cotta, poached rhubarb, rhubarb gel 7.95

Classic chocolate brownie, vanilla OG Gelato, brandy snap (ngci) 8.50

White chocolate & raspberry cheesecake, raspberry gel, biscuit crumb 8.50

White chocolate & pistachio Hampshire Pantry bread & butter pudding, crème anglaise 8.95

The Shoe's Affogato 7.95

Scoop of vanilla OG Gelato with Blue Hour espresso on the side, infused with a choice of:

Captain Morgan's Spiced Rum | Jameson's | Cointreau | Disaronno
Martell | Tia Maria | Kahlua

Petit Guiraud Sauternes dessert wine: £4.75/125ml | £31.95/bottle

Ice cream & sorbet selection

£3.00/1 scoop | £4.50/2 scoop | £6.00/3 scoop

Homemade OG Gelato from Hampshire Pantry:
(please ask for ngci flavours)

Vanilla

Custard cream

Chocolate

Baileys

Pistachio & chocolate

Reese's peanut butter cup

Kit-Kat

Biscoff

Vegan Vanilla (ve)

Sorbet (ve/ngci):

Cherry

Mango

Hot drinks

Espresso based drinks: *Blue Hour Coffee*; roasted at Hampshire Pantry.
Coffee beans available to purchase here at The Shoe

Americano 3.20

Espresso 3.10

Double espresso 3.40

Cappuccino 3.50

Latte 3.50

Flat white 3.40

Pot of English Breakfast tea 2.80

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