

OUR HISTORY

For over 800 years, Great Frensham Pond has been one of Surrey's most treasured landmarks. Created in the 13th century by the Bishop of Winchester as a fish pond, it remains one of England's largest historic man-made ponds, surrounded by beautiful heathland and woodland. Our Head Chef, Michael Graham, has crafted a menu that celebrates the finest seasonal British ingredients. We invite you to relax, savour exceptional food, and enjoy the timeless beauty that makes Frensham so special.

APPETISERS

Fresh ciabatta and focaccia V

£7

Freshly baked artisan breads & butter

Hummus & pitta bread VE

£8

Creamy hummus & warm toasted pitta bread

SHARERS

Baked camembert V

£16

Rosemary & Thyme, toasted ciabatta, shallot & grape chutney

Antipasti of cured meats

£16

Cippolini onions, stuffed peppers, crostini & dressed leaves

STARTERS

Alresford watercress soup V, GF

£8

Crème fraîche & chalk stream trout caviar

Seared scallops GF

£16

Pea purée, mixed cress, olive oil & balsamic

Ham hock and confit chicken terrine

£11

Piccalilli, crispy chicken skin & charred focaccia

Chargrilled asparagus V,GF

£10

Rapeseed mayonnaise, Parmesan shavings & cress

Chalk stream smoked trout

£12

Wilted spinach, poached egg, watercress, hollandaise & salad cress



MAIN COURSE

Steak au poivre Grilled 8oz rib-eye steak encrusted in peppercorn and side of peppercorn sauce, glazed shallot, roast cherry tomatoes on the vine, watercress salad & skin-on fries	£30	Wild seabass, buttered samphire Grilled new potatoes, cherry tomatoes on the vine, white wine & chive cream	£25
Pan-roast chicken breast Grilled new potatoes, sautéed courgette, balsamic onions, sun blushed tomatoes & café au lait sauce	£23	Pan-roasted hake Crayfish, brown butter, green beans, radicchio & citrus salad	£23
Porchetta, fennel & oregano Roasted belly of pork, silky mashed potatoes, charred broccoli, roast cauliflower purée & red wine jus	£19	Aubergine Parmigiana V Warm roasted pepper & tomato salad, baby leaves, basil pesto & Parmesan crisp	£18
Pan-roast duck breast Pineapple and chilli chutney, stir-fried greens & miso caramel	£26	Fresh garden salad, avocado V Mixed leaves, cherry tomatoes and red onion tossed creamy avocado & a zesty lemon-herb dressing Add grilled chicken £4	£16

SIDES

£5 EACH

Tomato, shallot salad & pesto VE, GF	New potatoes & fresh mint VE
Green beans, Maldon salt & lemon zest VE, GF	Beer-battered onion rings V
Char-grilled tenderstem broccoli VE,GF	

DESSERTS

Panna cotta & strawberries Strawberry, mint & elderflower salsa	£8	Sticky toffee pudding V Warm date sponge, rich toffee sauce & vanilla ice cream	£10
Paris-Brest V Praline cream, strawberry sauce, fresh strawberries & salted caramel ice cream	£9	House-made Tiramisu V Espresso-soaked ladyfingers, mascarpone cream & cocoa dusting	£9
French toast V Apricots, clotted cream ice cream & vervain syrup	£8		
Three English cheese board V			£11
Five English cheese board V			£16.50
Isle of Wight Blue, Witheridge in Hay, Lyburn Winchester Old Extra Mature, Highmoor Organic, Rosary Goat Ash with thins, red onion chutney & grapes			

V- VEGETARIAN | VE-VEGAN | GF- GLUTEN FREE

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient.

If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time. For your convenience a gratuity of 10% will be added to your bill for the benefit of our servers