



THE GREAT POND DINING ROOM

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 V 8

Creamy hummus & warm toasted pitta
bread

SHARES

Antipasti of cured meats 16

Cippolini onions, stuffed peppers, crostini &
dressed leaves

Baked camembert V 16

Rosemary & Thyme, toasted ciabatta, shallot &
grape chutney

STARTERS

Alresford watercress soup V, GF 8

Crème fraîche & chalk stream trout caviar

Ham hock and confit chicken terrine 11

Piccalilli, crispy chicken skin & charred focaccia

Seared scallops GF 16

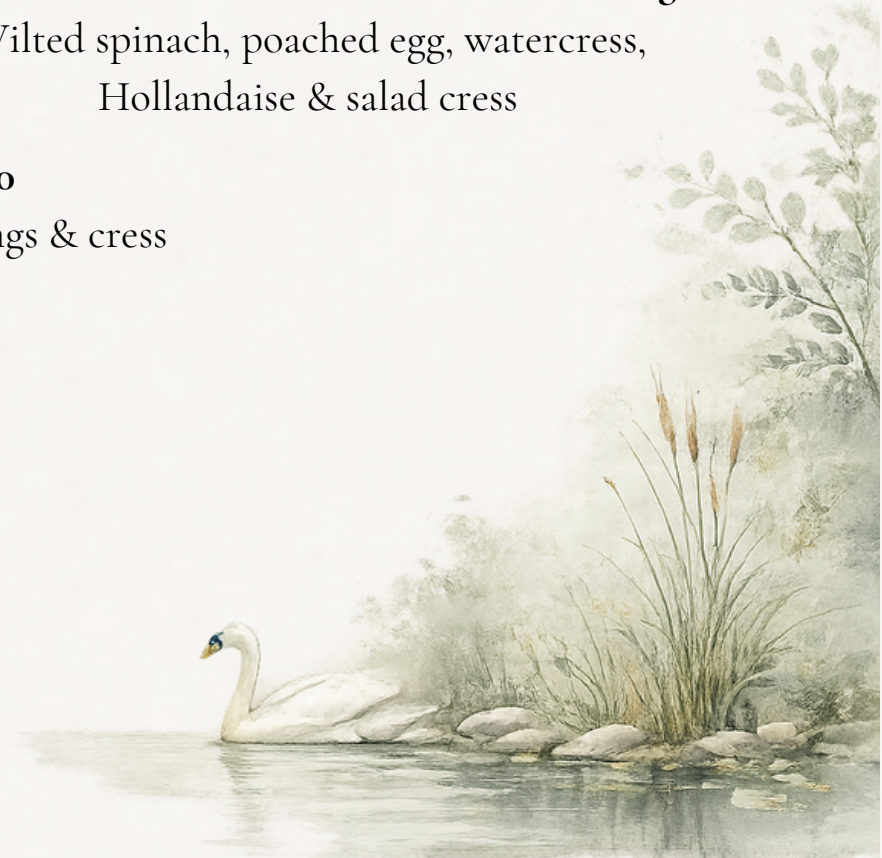
Pea purée, mixed cress, olive oil & balsamic

Chalk stream smoked trout on toasted sourdough 12

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

Charred grilled asparagus V 10

Rapeseed mayonnaise, parmesan shavings & cress



MAIN COURSES

Steak au poivre 30

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

Pan-roast chicken breast with garlic butter 23

Grilled new potatoes, sautéed courgette, balsamic onions, sun blushed tomatoes & café au lait sauce

Porchetta with fennel and oregano 19

Roasted belly of pork, silky mashed potatoes, charred broccoli, roast cauliflower purée & red wine jus

Pan-roast duck breast 26

Pineapple and chilli chutney, stir-fried greens & miso caramel

Wild seabass & buttered samphire 25

grilled new potatoes, cherry tomatoes on the vine, white wine & chive cream

Pan-roasted hake 23

Crayfish, brown butter, green beans, radicchio & citrus salad

Aubergine Parmigiana V 18

Warm roasted pepper & tomato salad, baby leaves, basil pesto & Parmesan crisp

Fresh garden salad with avocado V 16

Mixed leaves, cherry tomatoes and red onion tossed creamy avocado & a zesty lemon-herb dressing

Add Grilled Chicken Breast- 4

SIDES 5

Tomato, shallot salad & pesto PB, GF

Green beans, Maldon salt & lemon zest PB, GF

Char-grilled tenderstem broccoli PB, GF

New potatoes & fresh mint

Beer-battered onion rings

DESSERTS

Panna Cotta & strawberries 8

Strawberry, mint & elderflower salsa

Paris-Brest 9

Praline cream, raspberry sauce, freeze-dried raspberries & salted caramel ice cream

French toast 8

Roasted apricots, clotted cream ice cream & vervain syrup

Sticky toffee pudding 10

Warm date sponge, rich toffee sauce & vanilla ice cream

House-made Tiramisu (V) 9

Espresso-soaked ladyfingers, mascarpone cream & cocoa dusting

Three English cheese Board 11

Five English cheese Board 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 | PB- PLANT BASED | 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