



Breads...

Selection of Fresh Breads with Balsamic Vinegar, Chilli Oil and Extra Virgin Olive Oil £7 (Add Hummus for £1)

Garlic Bread £6.50

Garlic Bread topped with Cheese £7

Starters...

Soup of the day with Fresh Bread and Butter £8

Charcuterie – Selection of Salamis, Parma Ham and Cheeses with Olives, Hummus, Pesto and Fresh Bread £12

Moules Mariniere Starter £11 For a Main Add Frites £16

Ham Terrine served with red onion chutney and brown toast £10

Smoked Fish Platter of smoked salmon, smoked trout and smoked mackerel with lemon mayonnaise and brown bread £12

Baked Camembert with a red Onion Chutney Served with Bread £11

King Prawns Sauteed in Chilli and Garlic Butter £12

Warm Beef Salad drizzled with a Balsamic and Dijon Dressing £11

Roasts...

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £18

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £18

Roast Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £18

Roast Mushroom, Spinach and Stilton Filo Parcel with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £16

Mains...

Sirloin Steak served With Fried Onions, Mushrooms, Chips and Vegetables or a Side Salad £25 (add a Peppercorn or Blue Cheese Sauce £4)

Zarzuela – A Northern style Spanish Casserole of Fish, Gambas, Mussels, Squid and Peppers in a Chilli and Tomato Sauce served with Bread £20

Battered Fish and Chips served with Peas and Tartar Sauce £16

Spiced Chickpea Stew with Coconut & Turmeric served with Mushroom Rice £16

Steak and Ale pie with vegetables and mashed potato £16

Pan fried lambs liver, bacon, onion, mashed potato and vegetables £16

Bubble and squeak served with ham and two eggs £16

Grilled Whole Witch Sole topped with Lemon Butter and Served with New Potatoes and Vegetables £17

Extras and Sides...

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey and Mustard Dressing £5

Chips or Frites £5

Homemade Desserts...

White Chocolate and Baileys Cheesecake £8

Apple Crumble £8

Treacle Tart £8

Bread and Butter Pudding £8

All served with your choice of either custard, double cream or ice cream.

Crème Brulee £8

Cranachan – Oats, Cream, Whiskey, Honey and raspberries £8

Affogato – Single Espresso Served with 1 scoop Clotted Cream Ice Cream and amaretti biscuit £8 Add a glass of Baileys, Amaretto or Cointreau for £4.00

Coffee of your choice and Served with Three Sweet Homemade Treats £8

Selection of New Forest Ice Cream – Clotted cream, Salted Caramel, Honeycomb Swirl, Strawberry, Chocolate, Coffee Mocha Swirl, Mango Sorbet 1 Scoop £3.00, 2 Scoops £5.00 or 3 Scoops £6.00

Selection of Cheese served with Biscuits and Homemade Chutney £12

If you have any dietary requirements, please let a member of staff know and we will assist you.