



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

Olives £4

Tapas...

Sauteed Squid with Tomato, Chilli & Garlic £6

Bacon and tomato frittata £6

Crispy Coated Prawns in Ginger and 5 Spice with Soy Dipping Sauce £8

Kidneys in red wine and Juniper £7

Whitebait £6

Fish Goujons £6

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

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

Moules Marinier Starter £11 add Frites for a main £16

Smoked Salmon Fishcakes with a Sweet Chilli Sauce £10

Spinach and Mushroom Tart in Filo Pastry £10

Scallop and bacon salad starter size £11 Main size £16

Mains...

Sirloin Steak served With Fried Onions, Tomato, 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

Guinea Fowl wrapped in Bacon with a Cider Sauce, Mashed potatoes and Vegetables £18

Honey roast ham, double egg and chips £16

Whole Baked Seabass stuffed with lemon and herbs on a bed of new potatoes and ratatouille £18

Leek, potato and squash gratin served with vegetables £16

Roasted Rump of Lamb served with dauphinoise potatoes, vegetables and a red wine sauce £20

Lemon, garlic and thyme chicken thighs served with lyonnaise potatoes and vegetables £16

Extras and Sides...

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey and Mustard Dressing £5

Chips or Frites £5

Homemade Desserts...

Treacle Tart with custard £8

Apple and Cinnamon Crumble with custard £8

Millionaires Tart with Ice cream £8

Bread and Butter Pudding with custard £8

Crème Brulee £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.