



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

Tapas...

Sauteed squid with tomato, chilli & garlic £6

Crispy coated prawns in ginger and five spice with soy dipping sauce £8

Fish goujons with tartare sauce £6

Breaded Whitebait with Tartare Sauce £6

Mussels in White Wine and Cream £8

Starters...

Soup of the day with fresh bread and butter £8

Smoked Salmon with Cracked Black Pepper Served with Brown Bread and Butter £11

Chicken and Bacon Tossed in a Mixed salad and a honey and mustard dressing
Starter £10 Main Size £15

Smoked Trout Pate Served with Brown Toast £9

Charcuterie – selection of salamis, parma ham and cheeses with olives, hummus, pesto and fresh bread £12

Baked Camembert Served with Red Onion Chutney and Fresh Breads £11

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

King Prawns Cooked in chilli and Garlic £11

Mains...

Sirloin steak served with fried onions, field mushroom, 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

Bubble and Squeak, Honey Roasted Ham, Double Egg and Chips £16

Pan Fried Skate Wing Topped with Lemon Butter and Served with New Potatoes and wilted Spinach £17

Chicken and Leek Pie Served with Mashed Potato and Vegetables £16

Pan fried Lambs Liver and Bacon Served with Mash Potato, Vegetables and Onion Gravy £16

Seared Duck Breast in Honey Served with Dauphinoise Potatoes, Spinach and Mushrooms £18

Pappardelle Pasta in a Creamy Mushroom Sauce £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... Served with a choice of Custard, Cream Or Ice Cream

Apple Crumble £8

Fruit Sponge Pudding £8

Treacle Tart £8

Lemon Tart £8

Bread and Butter Pudding £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 served with a Selection of sweet treats £8

Selection of new forest ice cream – clotted cream, 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.