



### **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 £9

Charcuterie – selection of salamis, parma ham and cheeses with olives, hummus, pesto and fresh bread £14

King Prawns Sautéed in Chilli and Garlic £11

Baked camembert served with red onion chutney and breads £12

Potted crab served with brown toast £11

Smoked haddock kedgeree £11

Smoked salmon topped with cracked black pepper and brown bread and butter £11

Moules Marinere Starter £12 For a Main Add Frites £17

### **Roasts...**

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £19

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £19

Roast Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £19

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £17

### **Mains...**

Zarzuela – a northern style Spanish casserole of fish, gambas, squid, Mussels and peppers in a chilli and tomato sauce served with bread £22

Sirloin steak served with fried onions, mushroom, chips and vegetables or a side salad £26 (add a peppercorn or blue cheese sauce £4)

Battered fish and chips served with peas and tartar sauce £16

Beef goulash served on a bed of linguini £17

Vegetable lasagna served with a side salad £17

Dressed Crab Salad £19

Chicken breast filled with cream cheese, wrapped in bacon and parma ham with a red wine sauce £19

Skate Wing Served with New Potatoes, Vegetables and a Wild Garlic Pesto £18

Pan Fried Lambs Liver and Bacon, Onion Gravy, Mashed Potato and Vegetables £17

### **Extras and Sides...**

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chips or frites £5

**Homemade Desserts...** Served with a choice of custard, cream or ice cream

Crème Brulee £8.50

Lemon and Lime Torte £8.50

Treacle Sponge Pudding £8.50

Apple crumble £8.50

Bread and butter pudding £8.50

Treacle Tart £8.50

Affogato – single espresso served with 1 scoop clotted cream ice cream and amaretti biscuit £8 add a glass of baileys, amaretto or cointreau for £4.20

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 £4.00, 2 scoops £6.00 or 3 scoops £7.00

Selection of cheese served with biscuits and homemade chutney £13

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