



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 £8

Tiger tail prawns cooked in cajun butter £8

Selection of salamis £6

Breaded whitebait £6

Fish goujons £6

Kedgerree £6

Starter...

Homemade broccoli and cream cheese soup served with bread and butter £9

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

Baked camembert served with chutney and breads £12

Smoked trout pate served with brown toast £11

Fanned avocado and prawns in a marie rose sauce £11

Moules mariniere starter £12 main add frites £17

Smoked salmon served with brown bread and butter £11

Smoked haddock kedgerree £11

If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you.

Mains...

Sirloin steak served with grilled tomatoes, chips and vegetables or a side salad £26
add peppercorn sauce or blue cheese sauce £4

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

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

Loin of pork with dauphinoise potatoes, vegetables and a tarragon sauce £18

Honey roasted ham, double eggs and chips £17

Spinach and ricotta tortellini with sauteed mushrooms in a white wine, cream and
parsley sauce £17

Whole grilled Brill served with new potatoes, vegetables and lemon butter £19

Slow roasted lamb shank served with a red wine gravy, mashed potatoes and
vegetables £19

Extras and Sides...

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chunky chips or frites £5

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

White chocolate and baileys cheesecake £8.50

Crème Brulee £8.50

Treacle Tart £8.50

Brioche bread and butter pudding £8.50

Apple crumble £8.50

Affogato – single espresso served with 1 scoop clotted cream ice cream and
homemade Amaretti Biscuits £8 Add a glass of baileys, amaretto or Cointreau for
£4.20

Coffee of your choice Served with sweet treats or cake of the day £7.00

Selection of new forest ice cream - clotted cream, strawberry, chocolate,
honeycomb, coffee mocha swirl, salt caramel, mango sorbet- 1 scoop £4.00, 2 scoops
£6.00 or 3 scoops £7.00

Cheeseboard -selection of cheese served with biscuits and homemade chutney £13