



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

Starter...

Homemade Vegetable 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

Fresh cooked crevettes with garlic mayonnaise £11

Chicken, Peppers and cashew nuts wrapped in a filo parcel with a coconut and oyster sauce £11

Fanned Avocado and prawns in a marie rose sauce £11

King Prawns Sauteed in Garlic and Chilli £12

Smoked salmon with brown bread and butter £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

Dressed Crab salad served with Frites £19

Lamb's Kidneys sautéed in red wine and juniper berries served with rice £17

Venison Steak Served with dauphinoise potatoes, vegetables and a red wine sauce £20

Poached Fillet of Salmon Topped with Poached egg and Served with New Potatoes, Vegetables and Parsley Butter £19

Beef Lasagne served with a side salad or vegetables £17

Sauteed Aubergine tossed with penne pasta, tomato and oregano £17

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

Brioche bread and butter pudding £8.50

Biscoff cheesecake £8.50

Apple crumble £8.50

Treacle Tart £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, 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