



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

Moules Mariniere £7

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

Moules mariniere starter £12 main add frites £17

Smoked salmon served with brown bread and butter £11

Lamb kofta on a bed of lettuce served with tzatziki £11

Baked camembert served with chutney and breads £12

Smoked trout pate served with brown toast £11

Smoked Haddock kedgeree £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

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

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

Beef and ale pie served with mashed potato, and vegetables £18

Gnocchi in a creamy white wine sauce with mushrooms £17

Pan fried lambs liver and bacon served with onion gravy and vegetables £17

Braised venison shank in red wine with new potatoes and vegetables £20

Pan fried Gammon steak, double egg and chips £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, cream or ice cream

Brioche bread and butter pudding £8.50

Chocolate Cheesecake £8.50

Treacle tart £8.50

Banoffee Pie £8.50

Crème Brulee £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, salted 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