



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

Smoked Haddock Kedgeree £6

Starters...

Homemade Leek and Potato soup served with bread and butter £9

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

Smoked salmon served with brown bread and butter £11

Baked camembert served with chutney and breads £12

Sauteed king prawns in chilli and garlic £12

Smoked Salmon fishcake on a bed of lettuce served with lemon and dill mayonnaise £11

Fanned Avocado with prawns in Marie Rose sauce £11

Smoked Haddock Kedgeree £9

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

Pan fried Lambs liver and bacon, onion gravy, mashed potato and vegetables £17

Beef and Ale casserole served with mashed potato and vegetables £17

Home cooked Ham, Double Egg and Chips £17

Roasted Vegetable lasagne served with a side salad £17

Slow Roasted Rump of Lamb with a Red Wine Sauce, Dauphinoise potatoes and Vegetables £20

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

Warm Chocolate Brownie £8.50

Apple Tart £8.50

Apple crumble £8.50

Brioche bread and butter pudding £8.50

Lemon Posset with Shortbread £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